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## **GUIDELINES FOR SANDWICH PREPARATION**

Sandwiches may be served hot or cold, closed or open-faced. Variation in the bread and rolls will provide variety in flavor, texture, size, and shape. Enriched white, rye, whole wheat, pumpernickel, French, raisin, and Italian breads, plus hot dog, hamburger, soft and hard rolls, English muffins, and pita bread can be used in sandwiches. Bread with a relatively firm texture makes good sandwiches for eating out-of-hand without bending or losing filling.

### **DIRECTIONS FOR MAKING SANDWICHES**

#### **PRE-PREPARATION**

1. Have sandwich counter, tools, and equipment clean and sanitary.
2. Following recipe card, have all ingredients ready to use:
  - Wash lettuce thoroughly; core, separate leaves, drain, and crisp.
  - Evenly slice foods such as tomatoes, cheese, and meats. Cross-stack sliced ingredients such as cheese and meat for quick and easy pickup.
  - Prepare mixed sandwich fillings.
3. Allow plenty of space to work.
4. Assemble all equipment and ingredients in advance, and place within easy reach toward back of work space.
5. Arrange ingredients in the order to be used.

## **SANDWICH ASSEMBLY**

1. Using both hands, grasp bread slices, rolls, or buns, and lay in two rows.
2. Place sliced filling or scoop of filling in center of each slice.
3. Use a stroke of the spatula away from you and a stroke towards you to spread filling evenly to edges of bread.
4. With both hands, grasp bread, rolls, or buns, and drop over each filled slice matching edges.
5. Repeat Steps 2 through 4 stacking sandwiches 3 high.
6. Hold sandwiches together with thumb and first finger of left hand. Cut through one stack at a time with a sawing motion. Place in waxed paper or in pans with covers. Refrigerate until ready to heat or serve.
7. DO NOT add tomatoes or lettuce to sandwiches until just before serving. For box or bag lunches, wrap tomatoes and lettuce separately.
8. Serve sandwiches the same day they are made.

## **SANDWICH HANDLING PRECAUTIONS**

1. Make prepared fillings only in such quantities as will be used during one serving period. **AVOID LEFTOVERS.** Chill meat, fish, poultry, egg or protein mixture fillings thoroughly before spreading on sandwiches. **DO NOT HOLD** these fillings at room temperature for more than three hours from preparation to consumption.
2. Handle bread and fillings as little as possible during preparation. Avoid the use of hands in direct contact with foods if tools or equipment can do the job efficiently.
3. **DO NOT** stack sandwiches for refrigeration more than 3 high. A high stack will insulate the filling and prevent it from quickly reaching the desired temperature.
4. Sandwich mixes or spreads with salad dressings, ground meat, or chopped eggs should not be used for box lunches or bag meals.

(CONTINUED)

**GUIDELINES FOR SANDWICH PREPARATION****SANDWICH DEFINITIONS**

1. **BOX OR BAG LUNCH SANDWICH:** 2 slices of bread and a filling. Fillings that are potential food hazards, such as egg, tuna, and ham salad, ground beef, or any chopped or mixed food, should not be used. Cold sliced turkey, chicken, roast beef, ham, cheese, and peanut butter and jelly are suitable. The sandwich is cut in half for convenience in eating.
2. **CLUB SANDWICH:** 3 or more slices of toasted bread, Salad Dressing, and put together with a different filling in each layer. Sandwich is cut in triangles. Toothpicks are used to hold layers together, if necessary.
3. **GRILLED OR TOASTED SANDWICH:** 2 slices of bread filled with desired filling (cheese is often used). The whole sandwich is grilled on a lightly greased griddle or is placed on a sheet pan and toasted in an oven. Serve hot.
4. **FINGER SANDWICH:** 2 slices of bread and a filling such as egg, tuna, or ham salad. The sandwich is cut into 3 equal rectangular-shaped strips. For variety, sandwiches may be prepared with more than 1 filling.
5. **"SLOPPY JOE" SANDWICH:** Barbecued ground beef spread between a split sandwich bun.
6. **HOT SANDWICH:** 2 slices of bread or toast placed on a plate with hot sliced meat. Gravy or sauce is poured over the sandwich.
7. **OPEN-FACED SANDWICH:** 1 or 2 slices of bread, topped with any desired sandwich spread or covered with sliced meat, cheese, tomato, etc.
8. **SUBMARINE SANDWICH (HERO, HOAGIE, OR POOR BOY):** A loaf of French bread or a hard roll is cut in half lengthwise. On bottom half, layers of thinly sliced salami, cheese, ham, bologna, turkey, roast beef, or tuna salad, and lettuce are arranged. Sandwich is covered with the top half and cut into portions.

**REVISION**



**TOASTED BACON, LETTUCE, AND TOMATO SANDWICH****YIELD: 100 Portions****EACH PORTION: 1 Sandwich**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bacon, sliced, raw, thawed	12 lb..	200 slices	.....	1. Prepare bacon according to directions on Recipe Nos. L-2 or L-2-2.
Bread, white, sliced, toasted	12 lb..	200 slices	.....	2. Place 2 slices bacon, 2 slices tomato and lettuce leaf on 1 slice of toast; spread second slice of toast with about 2 tsp Salad Dressing. Top with second slice of toast. 3. Cut each sandwich in half; serve immediately.
Tomatoes, fresh, sliced..	11 lb 2 oz	200 slices	.....	
Lettuce, fresh, trimmed	5 lb...	.....	.....	
Salad Dressing.....	2 lb...	1 qt.....	.....	

- NOTE:**
1. In Step 1, bacon may be cooked in a microwave oven. Cook according to equipment manufacturer's directions.
  2. In Step 2, 11 lb 6 oz fresh tomatoes A.P. will yield 11 lb 2 oz sliced tomatoes; 5 lb 6 oz fresh lettuce A.P. will yield 5 lb trimmed lettuce.
  3. For best results, sandwiches should be prepared in 25 portion batches.
  4. Other types of bread may be used for sandwiches.
  5. In Step 2, 13 lb 8 oz round top sliced bread may be used for sandwich sliced bread.
  6. In Step 2, 2 lb (1 qt) fat free Salad Dressing may be used.

### **VARIATION**

1. **BACON, LETTUCE AND TOMATO SANDWICH:** Follow Step 1. In Step 2, **DO NOT** toast bread. Follow Step 3.

## GYROS

YIELD: 100 Portions (4 Pans)				EACH PORTION: 1 Sandwich (2 Gyros Halves)
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 350°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, oven roast, cooked	25 lb. . .	.....	.....	1. Slice beef thin, about 16 slices per pound. Set aside for use in Step 3.
Onions, dry, thinly sliced	2 lb. . . .	1 1/2 qt	.....	2. Separate onion slices into rings. Dice tomatoes. Set aside for use in Step 6.
Tomatoes, fresh, diced	8 lb 8 oz	5 3/4 qt	.....	
YOGURT-CUCUMBER SAUCE				3. Combine yogurt, cucumbers, salt, dill weed and garlic. Mix well; set aside for use in Step 6.
Yogurt, plain. . . . .	6 lb 4 oz	3 qt. . .	.....	
Cucumbers, peeled, seeded, finely diced	4 lb 4 oz	2 1/2 qt	.....	
Salt. . . . .	1 oz. . . .	12/3 tbsp	.....	
Dill weed, whole. . . . .	1/2 oz. . . .	5 2/3 tbsp	.....	
Garlic, dehydrated. . . .	.....	2 tsp. . .	.....	4. Cut pita bread in half. Fill each pita half with 2 slices roast beef. 5. Place filled pita bread on sheet pans. Heat in oven 7 minutes or until heated through. (Bread must remain pliable.)
Pita bread, 8 inch diameter	18 lb 12 oz	100 pitas	.....	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				6. Garnish each gyros half with 1 <sup>1</sup> / <sub>3</sub> tbsp yogurt-cucumber sauce, 2 onion rings, and 2 tbsp diced tomatoes just before serving.

- NOTE:**
1. In Step 1, 36 lb beef, oven roast will yield about 25 lb cooked roast beef.  
Cook according to Recipe No. L-5.
  2. In Step 2, 2 lb 4 oz onions, dry A.P. will yield 2 lb onions, thinly sliced;  
8 lb 11 oz tomatoes A.P. will yield 8 lb 8 oz tomatoes, diced.
  3. In Step 3, 5 lb cucumbers A. P. will yield 4 lb 4 oz cucumbers, peeled, seeded,  
finely chopped.

**GYROS**

YIELD: 100 Portions (10 Pans)				EACH PORTION: 1 Sandwich (2 Gyros Halves)
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 350°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, oven roast, cooked	20 lb. . . .	. . . . .	. . . . .	1. Slice beef thin, about 20 slices per pound. Place 4 lb (80 slices) on each pan (5 pans). Set aside for use in Step 5.
<b>GARNISH:</b>				
Onions, dry, thinly sliced	2 lb. . . .	1 1/2 qt	. . . . .	2. Separate onion slices into rings. Set garnishes aside for use in Step 7.
Tomatoes, fresh, diced	8 lb 8 oz	5 3/4 qt	. . . . .	
Lettuce, fresh, trimmed, shredded	4 lb. . . .	6 1/2 qt	. . . . .	
<b>YOGURT-CUCUMBER SAUCE</b>				
Yogurt, plain, low fat	6 lb 8 oz	3 qt. .	. . . . .	3. Combine yogurt, cucumbers, dill weed and garlic powder. Mix well; refrigerate for use in Step 7.
Cucumbers, peeled, seeded, chopped	4 lb 4 oz	2 1/2 qt	. . . . .	
Dill weed. . . . .	1/2 oz. . .	4 2/3 tbsp	. . . . .	
Garlic powder. . . . .	1/2 oz. . .	1 2/3 tbsp	. . . . .	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pita bread, 8 inch diameter	18 lb 12 oz	100 pitas	.....	4. Cut pita bread in half forming 2 pockets. Place on 5 pans. Bake 10 minutes or until warm and pliable. 5. Heat beef 7 minutes or until just hot. DO NOT OVERHEAT. 6. Place 2 slices beef in each pita pocket. 7. Garnish with 1 $\frac{1}{3}$ tbsp yogurt-cucumber sauce, 2 onion rings, 2 tbsp diced tomatoes and 2 tbsp lettuce. Serve immediately.

- NOTE:
1. In Step 1, 28 lb 13 oz beef, oven roast will yield about 20 lb cooked roast beef.
  2. In Step 2, 2 lb 4 oz onions, dry A.P. will yield 2 lb onions, thinly sliced; 8 lb 11 oz tomatoes A.P. will yield 8 lb 8 oz diced tomatoes; 4 lb 5 oz lettuce A.P. will yield 4 lb shredded lettuce.
  3. In Step 3, 5 lb cucumbers A.P. will yield 4 lb 4 oz cucumbers, peeled, seeded, chopped.
  4. In Step 4, if convection oven is used, bake at 325°F. 5 minutes or until warm and pliable on high fan, closed vent. In Step 5, bake 5 minutes until just hot. DO NOT OVERHEAT.
  5. In Steps 4 and 5, batch preparation should be used.
  6. In Step 7, sauce and garnishes may be placed on serving line for self service.

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## **GYROS VARIATION**

1. **GYROS (READY TO USE GYROS MEAT, BREAD AND TZATZIKI SAUCE):** In Step 1, use 22 lb precooked, presliced gyros meat. Shingle 4 lb 6 oz (120 slices) meat lengthwise in 3 rows on each sheet pan (5 pans). Follow Step 2. Omit Step 3. In Step 4, use 20 lb 10 oz (100) gyros bread (folding type). **DO NOT CUT.** In Step 5, bake meat 15 minutes or in 325°F. convection oven 5 minutes or until just sizzling on high fan, closed vent. **DO NOT OVERHEAT.** Omit Step 6. In Step 7, use 9 lb 12 oz (4<sup>3</sup>/<sub>4</sub> qt) prepared Tzatziki (Cucumber) Sauce. Place about 3 tbsp sauce on each gyros bread. Top with 3 oz (6 slices) meat. Garnish with tomatoes, lettuce and onion rings. Fold in half; secure with toothpick or roll up bread around filling and wrap with 3 inch wide strip of aluminum foil.  
**EACH PORTION: 1 Gyros.**

**STEAK AND CHEESE SUBMARINE**

<b>YIELD: 100 Portions</b>				<b>EACH PORTION: 1 Sandwich</b>
				<b>TEMPERATURE: 350°F. Griddle</b>
<b>INGREDIENTS</b>	<b>WEIGHTS</b>	<b>MEASURES</b>		<b>METHOD</b>
Beef, steak, sandwich, frozen	25 lb. . . .	200-2 oz steaks	.....	1. Grill steaks on one side 1/2 minute on lightly greased grill.
Cheese, sliced, American	5 lb 3 oz	100 slices	.....	2. Turn steaks; cover 100 steaks with cheese slices. Grill steaks 1/2 minute.
Bread, French rolls	25 lb. . . .	100 rolls (4 oz each)	.....	3. Slice rolls in half lengthwise. Place 1 steak on bottom half of each roll. Add steak with cheese on top. 4. Cover with top half of roll. Serve immediately.

- NOTE:**
1. When grilling frozen steaks, use only half of grill space to permit heat recovery.
  2. Steaks are best when grilled to order. DO NOT grill more than 10 servings at one time.

**VARIATIONS**

1. **STEAK, CHEESE AND ONION SUBMARINE:** In Step 1, grill 20 lb (22 lb 3 oz A.P.) thinly sliced onions 5 to 6 minutes. Set aside for use in Step 3. Follow Step 2. In Step 3, place 2 1/2 oz (1/3 cup) onions on each sandwich. Follow Step 4.
2. **STEAK AND ONION SUBMARINE:** In Step 1, grill 20 lb (22 lb 3 oz A.P.) thinly sliced onions 5 to 6 minutes. Set aside for use in Step 3. In Step 2, omit cheese. In Step 3, place 2 1/2 oz (1/3 cup) onions on each sandwich. Follow Step 4.

**REVISION**



## ROAST BEEF SANDWICH

YIELD: 100 Portions				EACH PORTION: 1 Sandwich
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, oven roast, cooked, chilled	18 lb 12 oz	.....	.....	1. Slice beef into thin slices, 16 to 22 slices per pound.
Mustard, prepared (optional)	8 oz. ....	1 cup. ....	.....	2. Combine mustard and Salad Dressing; blend well.
Salad Dressing. ....	1 lb 11 oz	3 $\frac{1}{4}$ cups	.....	
Bread. ....	12 lb. ....	200 slices	.....	3. Spread 1 slice bread with 2 tsp Salad Dressing mixture. Place 3 oz (3 to 4 slices) beef on bread; top with lettuce and second slice of bread.
Lettuce, fresh, trimmed (optional)	4 lb. ....	.....	.....	4. Cut each sandwich in half; serve immediately or refrigerate until ready to serve.

- NOTE: 1. In Step 1, 28 lb beef, oven roast, will yield about 18 lb 12 oz cooked beef. See Recipe No. L-5.
2. In Step 1, 18 lb 12 oz beef, pot roast, cooked, may be used for beef. 27 lb 10 oz beef, pot roast, will yield about 18 lb 12 oz cooked beef. See Recipe No. L-10.
3. In Step 1, 18 lb 12 oz beef, roast, precooked may be used.
4. In Step 3, 4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.
5. In Step 3, 13 lb 8 oz round top sliced bread may be used for sandwich sliced bread.

REVISION

(OVER)

## VARIATIONS

1. **ROAST PORK SANDWICH:** In Step 1, omit beef. Use 18 lb 12 oz chilled cooked pork (35 lb bladeless pork loin or 24 lb boned pork loin will yield about 18 lb 12 oz cooked pork). Follow Steps 2 through 4.
2. **ROAST TURKEY SANDWICH:** In Step 1, omit beef. Use 27 lb boneless raw turkey. Cook according to Recipe No. L-162. Cool. Slice turkey into thin slices, 16 to 22 slices per pound. Follow Steps 2 through 4.
3. **ROAST TURKEY CROISSANT WITH CHUTNEY SAUCE:** In Step 1, omit beef. Use 27 lb boneless, raw turkey. Cook according to Recipe No. L-162. Cool. Slice turkey into thin slices, 16 to 22 slices per pound. Omit Step 2. Combine 2 lb ( $2\frac{3}{4}$  cups--4-8 oz jr) chutney and 12 oz ( $1\frac{1}{2}$  cups) Salad Dressing. Mix well. In Step 3, use 15 lb 10 oz (100) croissants, sliced in half. Overlap croissants on 3 sheet pans (18 by 26 inches). Bake until crisp at 325°F. 3 to 5 minutes or in 300°F. convection oven, about 3 minutes on high fan, open vent. Remove from oven. Spread bottom half of each hot croissant with 2 tsp chutney sauce mixture. Place 3 oz (3 to 4 slices) turkey on each croissant; top with lettuce and top half of croissant. Omit Step 4. Serve immediately.
4. **ROAST BEEF CROISSANT:** Follow Steps 1 and 2. In Step 3, use 15 lb 10 oz (100) croissants, sliced in half. Follow directions for heating croissants in Variation 3. Spread bottom half of each hot croissant with 2 tsp salad dressing mixture. Place 3 oz (3 to 4 slices) beef on each croissant. Top with lettuce and top half of croissant. Omit Step 4. Serve immediately.
5. **TURKEY CROISSANT:** In Step 1, omit beef. Use 27 lb boneless, raw turkey. Cook according to Recipe No. L-162. Cool. Slice turkey into thin slices, 16 to 22 slices per pound. Follow Variation 4 for remaining steps.

**SAUSAGE AND BISCUIT**

<b>YIELD: 100 Portions (4 Pans)</b>				<b>EACH PORTION: 1 Sandwich</b>
<b>PAN SIZE: 18 by 26-inch Sheet Pan</b>				<b>TEMPERATURE: 375°F. Oven</b>
<b>INGREDIENTS</b>	<b>WEIGHTS</b>	<b>MEASURES</b>		<b>METHOD</b>
Biscuits.....	.....	100 biscuits	.....	1. Prepare 1 recipe Baking Powder Biscuits (Recipe No. D-1 or D-1-1). Split biscuits in half. Keep hot for use in Step 3.
Pork sausage patties, preformed, frozen	18 lb 12 oz	100-3 oz patties	.....	2. Place 25 patties on each pan. Bake uncovered 15 minutes or until done. Drain. 3. Place 1 pattie on bottom of each split biscuit. Add top biscuit.

- NOTE:**
1. In Step 2, if convection oven is used, bake at 325°F. 7 minutes on low fan, open vent.
  2. In Step 2, sausage may be grilled on 350°F. griddle 7 minutes until browned and well done. Turn frequently to ensure even browning.

**VARIATION**

1. **HAM AND BISCUIT:** Follow Step 1. Omit Step 2. Use 6 lb 4 oz canned ham. Cut ham into 100-1 oz slices. Grill on lightly greased 350°F. griddle until lightly browned. Follow Step 3.

**REVISION**



**GRILLED CHEESE SANDWICH**

YIELD: 100 Portions				EACH PORTION: 1 Sandwich
				TEMPERATURE: 400°F. Griddle
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cheese, sliced, Cheddar or American	10 lb 6 oz	200 slices	.....	1. Place 2 slices cheese between 2 slices bread.
Bread.....	12 lb.....	200 slices	.....	
Butter or margarine, melted	2 lb.....	1 qt.....	.....	2. Brush lightly top and bottom of sand- wiches with butter or margarine. 3. Grill until sandwiches are lightly browned on each side and cheese is melted. 4. Cut each sandwich in half. Serve hot.

- NOTE: 1. In Step 1, 13 lb 8 oz round top sliced bread may be used for sandwich sliced bread.  
2. Other types of bread may be used for sandwiches.

**VARIATIONS**

- GERMAN STYLE HAMWICH:** In Step 1, use 5 lb 3 oz (100 slices) sliced Swiss and American cheese and 6 lb 4 oz (100 slices) cooked ham; combine 2 lb (1 qt) softened butter or margarine, 1 lb (2 cups) prepared mustard, 1 1/4 oz (2 tbsp) prepared horseradish, 1 oz (3 tbsp) poppy seed, and 2 oz (2/3 cup) dehydrated onions. Mix well. Spread 1 tbsp filling on 1 slice of bread. Place 1 slice ham and 1 slice cheese over filling in each sandwich. Top with second slice of bread. Follow Steps 2 through 4.

**REVISION**

2. **OVEN TOASTED CHEESE AND HAM SANDWICH:** Follow Variation 3 except place sandwiches on 7 sheet pans (18 by 26-inches). Toast in 475°F. oven 15 minutes or until lightly browned or in 425°F. convection oven 5 minutes. Follow Step 4.
3. **GRILLED CHEESE AND HAM SANDWICH:** In Step 1, use 5 lb 3 oz (100 slices) sliced cheese and 6 lb 4 oz (100 slices) cooked ham. Place 1 slice cheese and 1 slice ham on each sandwich. Follow Steps 2 through 4.
4. **OVEN TOASTED CHEESE SANDWICH:** Follow Steps 1 and 2. Omit Step 3. Place sandwiches on 7 sheet pans (18 by 26-inches). Toast in 475°F. oven 15 minutes or until lightly browned or in 425°F. convection oven 5 minutes. Follow Step 4.
5. **OVEN TOASTED GERMAN STYLE HAMWICH:** Follow Variation 1 except place sandwiches on 7 sheet pans (18 by 26-inches). Toast in 475°F. oven 15 minutes or until lightly browned or in 425°F. convection oven 5 minutes. Follow Step 4.

**ENGLISH MUFFIN WITH BACON, EGG, AND CHEESE****YIELD: 100 Portions (6 Pans)****EACH PORTION: 1 Sandwich****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 375°F. Oven  
325°F. Griddle**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bacon, sliced, raw, thawed	6 lb. ....	100 slices	.....	1. Cook bacon according to Recipe No. L-2 or L-2-2. Drain; set aside for use in Step 4.
English muffins, split or cut	12 lb 8 oz. .	200 muffin halves	.....	2. Place English muffin halves on sheet pans in rows, 5 by 7; toast 6 to 8 minutes in oven. Set aside for use in Step 6.
Eggs, whole. ....	10 lb. ....	100 eggs. .	.....	3. Break one egg at a time into a small bowl; pour on greased griddle. Fry 2 minutes; turn. 4. Place 1 slice bacon on egg.

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cheese, sliced, American	5 lb 3 oz. .	100 slices	.....	<p>5. Place 1 slice cheese on top of bacon. Continue to cook until cheese melts.</p> <p>6. Place 1 cheese and bacon-topped fried egg on bottom half of each split muffin. Top with second half of muffin. Serve immediately.</p>

NOTE: 1. In Step 2, 1 recipe English muffins (Recipe No. D-21) may be used.

2. In Step 2, muffins may be toasted in 325°F. convection oven 2 to 3 minutes or on lightly greased 325°F. griddle 3 minutes on each side.

### VARIATIONS

1. **ENGLISH MUFFIN WITH HAM, EGG, AND CHEESE:** In Step 1, omit bacon. Use 6 lb 4 oz (100-1 oz slices) ham, canned. Grill ham until lightly browned. Follow Steps 2 through 6.
2. **ENGLISH MUFFIN WITH CANADIAN BACON, EGG, AND CHEESE:** In Step 1, use 6 lb 4 oz (100-1 oz slices) Canadian bacon, thawed. Cook bacon according to Recipe No. L-2-1 or L-2-3. Follow Steps 2 through 6.
3. **ENGLISH MUFFIN WITH SAUSAGE, EGG, AND CHEESE:** In Step 1, omit bacon. Use 18 lb 12 oz (100-3 oz) thawed sausage patties; prepare according to instructions on container. Follow Steps 2 through 6.



## CHICKEN SALAD SANDWICH

YIELD: 100 Portions				EACH PORTION: 1 Sandwich
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken, cooked, coarsely chopped	18 lb. . . .	3 1/3 gal. .	.....	1. Combine chicken, celery, pickles, salt, and pepper; mix together lightly.
Celery, fresh, chopped	3 lb. . . . .	2 1/4 qt. . .	.....	
Pickles, cucumber, sweet, chopped	1 lb 14 oz	3 cups. . . .	.....	
Salt. . . . .	3/4 oz. . . .	1 1/4 tbsp. .	.....	
Pepper, black. . . . .	1/2 oz. . . .	2 1/2 tbsp. .	.....	
Salad Dressing. . . . .	3 lb. . . . .	1 1/2 qt. . .	.....	2. Add Salad Dressing; mix well. Refrigerate until ready to use.
Bread. . . . .	12 lb. . . .	200 slices	.....	3. Spread 1 slice bread with 1/2 cup (1-No. 8 scoop) filling; top with lettuce and second slice of bread.
Lettuce, fresh, trimmed (optional)	4 lb. . . . .	.....	.....	
				4. Cut each sandwich in half; serve immediately or refrigerate until ready to serve.

- NOTE: 1. In Step 1, 20 lb (11-29 oz cn) canned, drained chicken will yield about 18 lb cooked boneless chicken.
2. In Step 1, 45 lb chicken, broiler-fryer, whole may be used. Cook according to Steps 1 through 3, Recipe No. L-151. In Step 2, use 3 lb 12 oz (7 1/2 cups) Salad Dressing.

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3. In Step 1, 4 lb 2 oz fresh celery A.P. will yield 3 lb chopped celery.
4. In Step 3, 3 lb 4 oz fresh lettuce A.P. will yield 3 lb trimmed lettuce.
5. In Step 3, 13 lb 8 oz round top sliced bread may be used for sandwich sliced bread.

**VARIATION**

1. **TURKEY SALAD SANDWICH:** In Step 1, omit chicken; use 18 lb cooked turkey. Follow Steps 2 through 4.

**CORNE BEEF SANDWICH**

<b>YIELD: 100 Portions</b>				<b>EACH PORTION: 1 Sandwich</b>
<b>INGREDIENTS</b>	<b>WEIGHTS</b>	<b>MEASURES</b>		<b>METHOD</b>
Beef, corned, cooked	16 lb. ....	.....	.....	1. Slice corned beef into across grain $\frac{1}{16}$ -inch slices.
Bread.....	12 lb. ....	200 slices	.....	2. Spread 1 slice bread with 2 tsp mustard. Place 3 to 4 slices corned beef on bread; top with 1 lettuce leaf and second slice of bread.
Mustard, prepared (optional)	2 lb. ....	1 qt. ....	.....	3. Cut each sandwich in half; serve immediately or refrigerate until ready to serve.
Lettuce, fresh, trimmed (optional)	4 lb. ....	.....	.....	

- NOTE:**
1. See Guidelines for Sandwich Preparation, Recipe No. N-G-1.
  2. In Step 1, 24 lb corned beef will yield about 16 lb cooked corned beef.
  3. In Step 1, 16 lb precooked frozen corned beef may be used. Thaw.
  4. In Step 2, 4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.
  5. In Step 2, 13 lb 8 oz round top sliced bread may be used for sandwich sliced bread.
  6. Other types of bread may be used.

**VARIATION**

1. **CORNE BEEF AND CHEESE SANDWICH:** In Step 1, use 10 lb 9 oz corned beef slices (16 lb A.P.) and 5 lb 3 oz (100 slices) American or Swiss cheese. In Step 2, use 2 to 3 slices corned beef and 1 slice cheese for each sandwich. Follow Step 3.

## EGG SALAD SANDWICH

YIELD: 100 Portions

EACH PORTION: 1 Sandwich

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, fresh. ....	15 lb. ...	150 eggs	.....	1. Cook eggs according to Recipe No. F-4. Cool. Shell; finely chop eggs.
Onions, dry, chopped (optional)	12 oz. ...	2 <sup>1</sup> / <sub>4</sub> cups	.....	2. Combine eggs, onions, pickles, mustard, and Salad Dressing; mix together lightly. Refrigerate until ready to use.
Pickles, cucumber, sweet, chopped	2 lb 4 oz	5 <sup>2</sup> / <sub>3</sub> cups	.....	
Mustard, prepared	12 oz. ...	1 <sup>1</sup> / <sub>2</sub> cups	.....	
Salad Dressing. ....	3 lb. ....	1 <sup>1</sup> / <sub>2</sub> qt. ...	.....	3. Spread 1 slice bread with <sup>1</sup> / <sub>2</sub> cup (1-No. 8 scoop) filling; top with lettuce and second slice of bread. 4. Cut each sandwich in half; serve immediately or refrigerate until ready to serve.
Bread. ....	12 lb. ...	200 slices	.....	
Lettuce, fresh, trimmed (optional)	4 lb. ....	.....	.....	

- NOTE: 1. In Step 1, 14 oz dry onions A.P. will yield 12 oz chopped onions.  
 2. In Step 2, 4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.  
 3. In Step 3, 13 lb 8 oz round top sliced bread may be used for sandwich sliced bread.  
 4. Other types of bread may be used.

## VARIATION

1. NEW YORK EGG SALAD SANDWICH (EGG AND TOMATO): In Step 2, omit onions. In Step 3, thinly slice 11 lb 2 oz fresh tomatoes (11 lb 6 oz A.P.). Place 2 slices on top of egg filling. Follow Step 4.

REVISION

**HAM SANDWICH**

<b>YIELD: 100 Portions</b>				<b>EACH PORTION: 1 Sandwich</b>
<b>INGREDIENTS</b>	<b>WEIGHTS</b>	<b>MEASURES</b>		<b>METHOD</b>
Ham, canned.....	18 lb 12 oz	.....	.....	1. Slice ham into thin slices, 20 to 24 slices per pound.
Bread.....	12 lb.....	200 slices	.....	2. Spread 1 slice bread with mustard. Place 3 to 4 slices (3 oz) ham on bread; top with lettuce and second slice of bread. 3. Cut each sandwich in half; serve immediately or refrigerate until ready to serve.
Mustard, prepared (optional)	2 lb.....	1 qt.....	.....	
Lettuce, fresh, trimmed (optional)	4 lb.....	.....	.....	

- NOTE:**
1. See Guidelines for Sandwich Preparation (Recipe No. N-G-1).
  2. In Step 1, 18 lb 12 oz ham, boneless, cooked, frozen, may be used. Thaw ham.
  3. In Step 2, 4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.
  4. In Step 2, 13 lb 8 oz round top sliced bread may be used for sandwich sliced bread.
  5. Other types of bread may be used.

**VARIATIONS**

1. **FRIED HAM SANDWICH:** In Step 1, slice ham into  $\frac{1}{4}$  inch slices (3 oz). Grill on lightly greased 350°F. griddle about 1 minute on each side until lightly browned. Follow Step 2. In Step 3, serve hot.

2. **HAM AND CHEESE SANDWICH:** In Step 1, use 12 lb 8 oz ham. Place 2 oz ham on each sandwich. Add 5 lb 3 oz (100 slices) sliced American, Swiss or Cheddar cheese. In Step 2, place 1 slice cheese on top of ham in each sandwich. Follow Step 3.
3. **HAM AND TOMATO SANDWICH:** Follow Step 1. Use 11 lb 2 oz (200 slices) fresh tomatoes, thinly sliced (11 lb 6 oz A.P.). In Step 2, place 2 slices tomato on top of ham in each sandwich. Follow Step 3.

## GRILLED HAMBURGER (Beef Patties)

YIELD: 100 Portions			EACH PORTION: 1 Hamburger	
TEMPERATURE: 350°F. Griddle				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, patties, ground, tempered	18 lb 12 oz	100-3 oz patties	.....	1. Grill patties 4 minutes or until browned; turn; grill on other side 4 minutes.
Sandwich buns, split	.....	100 buns	.....	2. Serve hot on buns.

- NOTE:**
1. In Step 1, charbroiler may be used. Follow manufacturer's directions for preparation.
  2. In Step 2, 1 recipe Sandwich Buns (Recipe No. D-G-6(1)-3) may be used.
  3. In Step 2, buns may be toasted.
  4. In Step 2, multigrain buns may be used.

### VARIATIONS

1. **CHEESEBURGER:** Follow Step 1. After patties are turned, use 5 lb 3 oz (100 slices) American cheese; place 1 slice cheese on each patty. Continue to grill until cheese melts. Follow Step 2.
2. **CHEESY BACONBURGER:** Use 6 lb thawed, raw, sliced bacon; cut slices in half; cook according to directions on Recipe Nos. L-2 or L-2-2. Follow directions for Variation 1. Top melted cheese with 2 half slices bacon. Follow Step 2.

3. **DOUBLE DECKER CHEESEBURGER:** Prepare 2 recipes Variation 1. Use 4 lb (1 gal) finely shredded lettuce (4 lb 5 oz A.P.), 3 lb 2 oz dill pickles, drained, sliced crosswise (4 lb 13 oz A.P.), and 12 oz (2<sup>1</sup>/<sub>4</sub> cups) finely chopped onions (13 oz A.P.). In Step 2, use 100 double-cut sandwich buns; place 1 tbsp shredded lettuce and 1 slice pickle on bottom and middle bun slices. Place a cheeseburger on top of bottom and middle slices of bun; place 1/2 tsp finely chopped onions on top of cheeseburger. Assemble layers; cover with top of bun.
4. **CHILIBURGER:** Follow Step 1. Use 6 lb 12 oz (1-6 lb 12 oz cn) canned chili con carne without beans. Heat to boiling. Follow Step 2. Spread 1 oz (2 tbsp or 1-Size 0 ladle) chili on each grilled hamburger. Cover with top bun.
5. **DELUXE HAMBURGER:** Follow Step 1. In Step 2, use 3 lb fresh lettuce (3 lb 4 oz A.P.), 5 lb 9 oz sliced fresh tomatoes (5 lb 10 oz A.P.), 3 lb sliced dry onions (3 lb 5 oz A.P.), 3 lb 2 oz dill pickles, drained, sliced crosswise (4 lb 13 oz A.P.), 3 lb 12 oz (6<sup>1</sup>/<sub>4</sub> cups) catsup, 1 lb 3 oz (2<sup>1</sup>/<sub>8</sub> cups) mustard, prepared, and 100 sandwich buns. Spread 1 tsp mustard on bottom bun and 1 tbsp catsup on top bun. Add 2 slices onions, 1 lettuce leaf, 1 slice tomato, and 2 slices pickle on bottom bun. Place grilled hamburger on bottom bun; cover with top bun.
6. **PIZZABURGER:** Follow Step 1. Use 5 lb 3 oz sliced Mozzarella cheese and 9 lb 13 oz (1<sup>1</sup>/<sub>2</sub>-No. 10 cn) canned pizza sauce. Heat sauce to boiling. After patties are turned, place 1 slice cheese on each pattie. Continue to grill until cheese melts. Follow Step 2. Spread 1<sup>1</sup>/<sub>2</sub> oz (3 tbsp) pizza sauce on each grilled hamburger. Cover with top bun.
7. **DELUXE CHEESEBURGER:** Prepare 1 recipe Variation 1. In Step 2, use 3 lb fresh lettuce (3 lb 4 oz A.P.), 5 lb 9 oz sliced fresh tomatoes (5 lb 10 oz A.P.), 3 lb sliced dry onions (3 lb 5 oz A.P.), 3 lb 2 oz dill pickles, drained, sliced crosswise (4 lb 13 oz A.P.), 3 lb 12 oz (6<sup>1</sup>/<sub>4</sub> cups) catsup, 1 lb 3 oz (2<sup>1</sup>/<sub>8</sub> cups) mustard, prepared, and 100 sandwich buns. Spread 1 tsp mustard on bottom bun and 1 tbsp catsup on top bun. Add 2 slices onions, 1 lettuce leaf, 1 slice tomato and 2 slices pickle on bottom bun. Place grilled cheeseburger on bottom bun; cover with top bun.



**HAM SALAD SANDWICH****YIELD: 100 Portions****EACH PORTION: 1 Sandwich**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Ham, cooked, finely ground	15 lb. . . .	11 $\frac{1}{4}$ qt. . .	.....	1. Combine ham, eggs, pickles, and Salad Dressing; mix together lightly. Refrigerate until ready to use.
Eggs, hard cooked, finely chopped	3 lb 9 oz	36 eggs. . .	.....	
Pickles, cucumber, sweet, drained, chopped	3 lb 12 oz	1 $\frac{1}{2}$ qt. . .	.....	
Salad Dressing. . . .	3 lb. . . . .	1 $\frac{1}{2}$ qt. . .	.....	
Bread. . . . .	12 lb. . . .	200 slices	.....	2. Spread 1 slice bread with $\frac{1}{2}$ cup (1-No. 8 scoop) filling; top with lettuce and second slice of bread.
Lettuce, fresh, trimmed (optional)	4 lb. . . . .	.....	.....	
				3. Cut each sandwich in half; serve immediately or refrigerate until ready to serve.

- NOTE:**
1. In Step 1, 18 lb 12 oz canned ham or boneless cooked ham will yield about 15 lb cooked ham.
  2. In Step 2, 4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.
  3. In Step 3, 13 lb 8 oz round top sliced bread may be used for sandwich sliced bread.
  4. Other types of bread may be used.

**REVISION**

**PEANUT BUTTER AND JELLY SANDWICH**

YIELD: 100 Portions				EACH PORTION: 1 Sandwich
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bread.....	12 lb.....	200 slices	.....	1. Spread each slice of bread with 1 tbsp peanut butter. Spread 1 slice bread with 1 tbsp jelly. Top with second slice. 2. Cut each sandwich in half.
Peanut butter.....	7 lb 3 oz...	12½ cups	.....	
Jelly, grape.....	4 lb 3 oz...	6¼ cups	.....	

- NOTE: 1. In Step 1, blackberry or apple jelly may be used.  
 2. In Step 1, 13 lb 8 oz round top sliced bread may be used for sandwich sliced bread.  
 3. In Step 1, other types of bread may be used.

**VARIATION**

1. **PEANUT BUTTER AND JAM SANDWICH:** In Step 1, omit jelly; use 4 lb 9 oz (6¼ cups) strawberry jam. Follow Step 2. NOTE: Cherry, peach, or pineapple jam may be used.

## TUNA SALAD SANDWICH

YIELD: 100 Portions				EACH PORTION: 1 Sandwich
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Tuna, canned.....	16 lb 10 oz	2 gal (4- 66.5 oz cn)	.....	1. Drain and flake tuna.
Onions, dry, chopped	2 lb....	1 1/2 qt. ...	.....	2. Combine tuna, onions, celery, relish, lemon juice, and Salad Dressing. Mix together lightly. Refrigerate until ready to use.
Celery, fresh, chopped	2 lb....	1 1/2 qt. ...	.....	
Relish, pickle, sweet, drained	2 lb 7 oz	1 qt.....	.....	
Juice, lemon.....	.....	2 cups... ..	.....	
Salad Dressing.....	4 lb... ..	2 qt.....	.....	
Bread.....	12 lb..	200 slices	.....	3. Spread 1 slice bread with 1/2 cup (1-No. 8 scoop) tuna filling; top with lettuce and second slice of bread.
Lettuce, fresh, trimmed (optional)	4 lb... ..	.....	.....	4. Cut each sandwich in half; serve immediately or refrigerate until ready to serve.

NOTE: 1. In Step 1, 20-12 1/2 to 13 oz cn canned tuna may be used.

2. In Step 2, 4 oz (2/3 cup) dehydrated onions may be used. See Recipe No. A-11.

3. In Step 2, 2 lb 3 oz dry onions A.P. will yield 2 lb chopped onions.  
2 lb 12 oz fresh celery A.P. will yield 2 lb chopped celery.  
3 lb fresh lemons A.P. (12 lemons) will yield 2 cups lemon juice.
4. In Step 3, 4 lb 5 oz fresh lettuce will yield 4 lb trimmed lettuce.
5. In Step 3, 13 lb 8 oz round top sliced bread may be used for sandwich sliced bread.

### VARIATIONS

1. GRILLED TUNA AND CHEESE SANDWICH: Follow Steps 1 and 2. In Step 3, omit lettuce; use 5 lb 3 oz (100 slices) cheese; place on top of tuna filling. Melt 2 lb (1 qt) butter or margarine; brush top and bottom of sandwiches; grill on a 400°F. griddle until bread is golden brown on each side and cheese is melted. Serve hot. Omit Step 4.
2. SALMON SALAD SANDWICH: In Step 1, omit tuna; use 16 lb 7 oz (17-15½ oz cn) canned salmon. Drain and flake salmon; discard bones. Follow Steps 2 through 4.
3. TUNA AND TOMATO SANDWICH: Follow Steps 1 and 2. In Step 3, slice 11 lb 6 oz fresh tomatoes A.P. (200 slices); place 2 slices tomato on top of tuna filling. Follow Step 4.

**CREAM CHEESE BAGEL****YIELD: 100 Portions (6 Pans)****EACH PORTION: 1 Bagel (2 halves)****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 375°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cream Cheese, softened	6 lb 4 oz	3 <sup>1</sup> / <sub>8</sub> qt. . .	.....	1. Place cream cheese in mixer bowl; beat at medium speed 3 to 4 minutes. 2. Cut bagels in half. Place in rows, 5 by 7, on ungreased sheet pans. Toast 7 to 8 minutes until warm but still soft. 3. Spread each bagel half with 1 tbsp cream cheese. Serve immediately.
Rolls, bagel	12 lb 8 oz	100 each	.....	

**NOTE:** In Step 2, if convection oven is used, toast at 325°F. 3 to 4 minutes.

**VARIATIONS**

- 1. CREAM CHEESE AND TOMATO BAGEL:** Follow Steps 1 through 3. Thinly slice 11 lb 2 oz (200 slices) tomatoes, fresh (11 lb 6 oz A.P.). Place 1 slice tomato on each half.
- 2. CREAM CHEESE AND OLIVE BAGEL:** In Step 1, use 6 lb (3 qt) cream cheese. Add 1 lb (3/4-1 qt jar) finely chopped olives, green; beat an additional 2 minutes at medium speed. Follow Steps 2 and 3.

**REVISION**

**COLD CUT SANDWICH****YIELD: 100 Portions****EACH PORTION: 1 Sandwich**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bread..... Salad Dressing (optional)	12 lb..... 2 lb.....	200 slices 1 qt.....	..... .....	1. Spread 1 slice of bread with Salad Dressing.
Cold meat, thinly sliced (see Note 2) Lettuce, fresh, trimmed Tomatoes, fresh, thinly sliced (optional) Onions, dry, thinly sliced (optional)	12 lb 12 oz 4 lb..... 11 lb 2 oz 2 lb.....	300 slices ..... 200 slices 1 1/2 qt...	..... ..... ..... .....	2. Add 3 slices selected meat. Top with lettuce, 2 slices tomato, sliced onions (See Note 5), and second slice bread. 3. Cut each sandwich in half; serve immediately or refrigerate until ready to serve.

- NOTE:**
1. See Guidelines for Sandwich Preparation (Recipe No. N-G-1).
  2. In Step 1, sliced bologna, liver sausage, pickle and pimienta loaf or salami may be used.
  3. In Step 1, 13 lb 8 oz round top sliced bread may be used for sandwich sliced bread.

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4. In Step 1, other types of bread may be used.
5. In Step 2: 4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.  
11 lb 6 oz fresh tomatoes A.P. will yield 11 lb 2 oz thinly sliced tomatoes.  
2 lb 4 oz dry onions A.P. will yield 2 lb thinly sliced onions.
6. In Step 2, sliced tomatoes and onions may be placed in containers for self service.

#### **VARIATION**

1. **COLD CUT SANDWICH WITH CHEESE:** Follow Step 1. In Step 2, reduce selected type of meat to 8 lb 6 oz (200 slices); add 5 lb 3 oz (100 slices) American, Cheddar, Monterey Jack or Swiss cheese. Add 2 slices selected meat, 1 slice cheese and 2 slices tomato. Follow Step 3.

## WESTERN SANDWICH (DENVER)

YIELD: 100 Portions				EACH PORTION: 1 Sandwich	
TEMPERATURE: 350°F. Griddle					
INGREDIENTS		WEIGHTS	MEASURES		METHOD
Ham, cooked, finely chopped		7 lb 8 oz	5 <sup>3</sup> / <sub>4</sub> qt. . .	.....	1. Combine ham, eggs, onions, and peppers; stir to mix well.
Eggs, whole, slightly beaten		7 lb 8 oz	3 <sup>1</sup> / <sub>2</sub> qt (75 eggs)	.....	
Onions, dry, chopped. ....		1 lb. ....	3 cups. .	.....	2. Pour <sup>1</sup> / <sub>3</sub> cup mixture on lightly greased griddle. Cook until both sides are lightly browned.
Peppers, sweet, fresh, chopped		8 oz. ...	1 <sup>1</sup> / <sub>2</sub> cups	.....	
Bread. ....		12 lb. ...	200 slices	.....	3. Place omelet on 1 slice of bread; top with lettuce and second slice of bread.
Lettuce, fresh, trimmed (optional)		4 lb. ....	.....	.....	
					4. Cut each sandwich in half. Serve hot.

- NOTE: 1. In Step 1, 9 lb canned ham will yield 7 lb 8 oz finely chopped ham.
2. In Step 1, 1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions; 10 oz fresh sweet peppers A.P. will yield 8 oz chopped sweet peppers.
3. In Step 1, 1<sup>1</sup>/<sub>2</sub> oz (<sup>1</sup>/<sub>3</sub> cup) dehydrated onions and 1 oz (<sup>3</sup>/<sub>4</sub> cup) dehydrated green peppers may be used. See Recipe No. A-11.
4. In Step 3, other types of bread may be used.
5. In Step 3, 13 lb 8 oz round top sliced bread may be used for sandwich sliced bread.

REVISION



## SUBMARINE SANDWICH

YIELD: 100 Portions

EACH PORTION: 1 Sandwich

INGREDIENTS	WEIGHTS	MEASURES		METHOD
French rolls. . . . .	25 lb. . . . .	100 rolls (4 oz each)	. . . . .	1. Cut rolls in half lengthwise; spread each half with Salad Dressing.
Salad Dressing (optional)	2 lb. . . . .	1 qt. . . . .	. . . . .	
Cold meat, thinly sliced (See Note 3)	12 lb 12 oz (4 varieties, 4 lb 4 oz each)	300 slices	. . . . .	2. On bottom half of each roll, arrange 3 slices meat, 2 slices cheese and 2 slices tomato. 3. Sprinkle shredded lettuce on top. 4. Cover with top half of roll. 5. Serve immediately or refrigerate until ready to use.
Cheese, thinly sliced (See Note 4)	10 lb 6 oz	200 slices	. . . . .	
Tomatoes, fresh, thinly sliced	11 lb 2 oz	200 slices	. . . . .	
Lettuce, fresh, trimmed, shredded	3 lb. . . . .	. . . . .	. . . . .	

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(OVER)

- NOTE:**
1. See Guidelines for Sandwich Preparation (Recipe No. N-G-1).
  2. In Step 1, 25 lb French bread can be used for rolls. In Step 4, cut each loaf in 4 pieces.
  3. In Step 2, suggested meats are sliced ham, bologna, pickle and pimiento loaf, and salami.
  4. In Step 2, American, Swiss, Monterey Jack or Cheddar cheese, or a combination of these may be used.
  5. In Step 2, 11 lb 6 oz fresh tomatoes A.P. will yield 11 lb 2 oz thinly sliced tomatoes; 3 lb 4 oz fresh lettuce A. P. will yield 3 lb shredded lettuce.

#### **VARIATION**

1. **ITALIAN STYLE SUBMARINE:** In Step 1, omit Salad Dressing. In Step 2, use 10 lb 6 oz (200 slices) thinly sliced Provolone cheese. In Step 3, mix 1 lb 8 oz (3 cups) salad oil or olive oil with 1 cup vinegar; sprinkle over lettuce. If desired, 1<sup>2</sup>/<sub>3</sub> oz (10 tbsp) crushed oregano and 2 lb (1<sup>1</sup>/<sub>2</sub> qt) thinly sliced dry onions (2 lb 4 oz A.P.) may be used. Combine oregano with salad oil or olive oil and vinegar. In Step 3, sprinkle salad oil mixture and onions lightly on top of lettuce. Follow Steps 4 and 5.

# GRILLED REUBEN SANDWICH

N. SANDWICHES No. 20(1)



REVISION

**GRILLED REUBEN SANDWICH****YIELD: 100 Portions****EACH PORTION: 1 Sandwich****TEMPERATURE: 375°F. Griddle**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, corned, cooked	16 lb...	.....	.....	1. Slice corned beef across grain into 1/16 inch slices.
Thousand Island Dressing	4 lb 2 oz	2 qt....	.....	2. Prepare 1 recipe Thousand Island Dressing (Recipe No. M-63).
Bread, rye.....	12 lb...	200 slices	.....	3. Spread each slice of bread with about 2 tsp Thousand Island Dressing.
Sauerkraut, canned, drained	6 lb 3 oz	3 qt (1- No. 10 cn)	.....	4. Place about 2 1/2 oz (3 to 6 slices) corned beef on 1 slice bread. Add about 2 tbsp sauerkraut and 1 slice cheese; top with second slice of bread.
Cheese, Swiss, sliced	6 lb 4 oz	100 slices	.....	
Butter or margarine, melted	2 lb....	1 qt....	.....	5. Brush lightly outside of sandwich with melted butter or margarine. 6. Place sandwiches with cheese side up on lightly greased griddle. Grill 4 minutes or until lightly browned; turn; grill 6 minutes or until lightly browned and cheese is melted. 7. Cut each sandwich in half. Serve hot.

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- NOTE:**
1. In Step 1, 24 lb corned beef will yield about 16 lb cooked corned beef.
  2. In Step 1, 16 lb precooked frozen corned beef may be used. Thaw.
  3. In Step 3, 4 lb 2 oz (2 qt) prepared, ready-to-use Thousand Island Dressing may be used.

### **VARIATIONS**

1. **OVEN-TOASTED REUBEN SANDWICH:** Follow Steps 1 through 5. In Step 6, **DO NOT** grill; arrange sandwiches on 7 sheet pans (18 by 26 inches). Toast in a 450°F. oven 20 minutes or until lightly browned or in 400°F. convection oven 10 minutes on high fan, closed vent. Follow Step 7.
2. **GRILLED REUBEN PASTRAMI SANDWICH:** In Step 1, use 16 lb precooked pastrami. Follow Steps 2 through 7.

**BAKED CHICKEN FILLET SANDWICH (BREADED)**

<b>YIELD: 100 Portions (4 Pans)</b>				<b>EACH PORTION: 1 Sandwich</b>
<b>PAN SIZE: 18 by 26-inch Sheet Pan</b>				<b>TEMPERATURE: 425°F. Oven</b>
<b>INGREDIENTS</b>	<b>WEIGHTS</b>	<b>MEASURES</b>		<b>METHOD</b>
Chicken, fillet, breaded, precooked, frozen	18 lb 12 oz	100 fillets (3 oz each)	.....	1. Place fillets on pans. 2. Bake 23 to 28 minutes or until thoroughly heated.
Salad Dressing (optional)	2 lb 5 oz. .	4 <sup>2</sup> / <sub>3</sub> cups	.....	3. Place 1 fillet on bottom half of bun. Spread 2 tsp Salad Dressing on top half of bun.
Sandwich buns, split	.....	100 each	.....	4. Place lettuce leaf and 1 tomato slice over fillet. Cover with top half of bun. Serve hot.
Lettuce, fresh, trimmed (optional)	4 lb. ....	.....	.....	
Tomatoes, fresh, sliced (optional)	5 lb 11 oz	100 slices	.....	

- NOTE:**
1. In Step 2, if convection oven is used, bake at 375°F. 12 to 14 minutes or until thoroughly heated on high fan, closed vent.
  2. In Step 4, 4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.
  3. In Step 4, 5 lb 13 oz tomatoes A.P. will yield 5 lb 11 oz sliced tomatoes.

REVISION

(OVER)

**VARIATIONS**

1. **DEEP FAT FRIED CHICKEN FILLET SANDWICH (BREADED):** Omit Steps 1 and 2. Fry fillets in 350°F. deep fat 3 to 4 minutes or until heated. Drain in basket or on absorbent paper. Follow Steps 3 and 4.
2. **CHICKEN FILLET AND CHEESE SANDWICH (BREADED):** Follow Steps 1 and 2. Use 2 lb 10 oz (50 slices) American cheese, sliced. Cut slices in half. Place 1/2 slice cheese on top of each fillet. Return to oven; heat 1 minute or until cheese begins to melt. Follow Steps 3 and 4.
3. **GRILLED CHICKEN FILLET SANDWICH (UNBREADED):** Omit Steps 1 and 2. Use 18 lb 12 oz tempered precooked, unbreaded chicken fillets. Grill 6 minutes on each side or until thoroughly heated on a 350°F. lightly greased griddle. Follow Steps 3 and 4.
4. **BAKED CHICKEN FILLET SANDWICH (UNBREADED):** In Step 1, use 18 lb 12 oz frozen precooked, unbreaded chicken fillets. In Step 2, bake 18 to 20 minutes or in 375°F. convection oven 9 to 11 minutes or until thoroughly heated on high fan, closed vent. Follow Steps 3 and 4.

# **CANNONBALL SANDWICH**

## **(Meatball)**

YIELD: 100 Portions				EACH PORTION: 1 Sandwich
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Meatballs. ....	.....	300 (1 $\frac{1}{3}$ oz balls)	.....	1. Prepare meatballs according to Recipe No. L-39 following Steps 4 through 7. Keep hot for use in Step 3.
Bread, French rolls	25 lb....	100 rolls (4 oz each)	.....	2. Slice rolls in half lengthwise with bottom half thicker than top. 3. Place 3 meatballs on bottom half of each roll.
Pizza Sauce. ...	28 lb 7 oz	4 gal (4 $\frac{1}{3}$ -No. 10 cn)	.....	4. Pour 4 oz (1/2 cup-1-Size 1 ladle) pizza sauce over meatballs. Cover with top half of roll. 5. Serve hot.

REVISION

(OVER)



- NOTE:**
1. In Step 2, 25 lb French bread may be used. Cut bread lengthwise so that bottom half is thicker than top half. Cut loaves crosswise into equal pieces to yield 100 portions.
  2. In Step 4,  $\frac{3}{4}$  recipe Tomato Sauce, Recipe No. L-39, Steps 1 through 4, may be used for pizza sauce.

### VARIATIONS

1. **HOT ITALIAN SAUSAGE SANDWICH:** In Step 1, omit meatballs. Use 18 lb 12 oz Italian sausage. Prepare sausages according to directions for Baked Italian Sausage (Recipe No. L-88-1). Follow Step 2. In Step 3, use one sausage split lengthwise for each sandwich. Follow Steps 4 and 5.
2. **CANNONBALL SANDWICH (CANNED MEATBALLS IN TOMATO SAUCE):** Omit Step 1. Follow Step 2. In Step 3, use 66 lb 4 oz (10-No. 10 cn) canned meatballs in tomato sauce. Heat thoroughly. In Step 4, omit Pizza Sauce. Follow Step 5.

**HOT PASTRAMI SANDWICH****YIELD: 100 Portions****EACH PORTION: 1 Sandwich**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pastrami, precooked	16 lb...	.....	.....	1. Partially thaw pastrami; slice across grain into thin slices, 19 to 25 slices per pound. 2. Steam until thoroughly heated. See Note 1.
Bread, rye or pumpernickel	12 lb...	200 slices	.....	3. Spread 1 slice of bread with mustard; add 3 to 4 slices
Mustard, prepared (optional)	2 lb...	1 qt. ....	.....	pastrami; top with second slice bread. Cut in half; serve hot.

- NOTE:**
1. In Step 2, to heat pastrami in steamer, place in steamer tray; heat to 5 lb pressure 10 to 15 minutes.
  2. In Step 2, pastrami may be steamed in colander or perforated basket placed over boiling water in steam-jacketed kettle. DO NOT place pastrami directly in water.
  3. In Step 3, 25 lb French bread may be used. Cut bread in half lengthwise; then into 100 portions.
  4. In Step 3, 100 French rolls (4 oz each) may be used.

**REVISION**

**BARBECUED BEEF SANDWICH (SLOPPY JOE)**

(Canned Beef Chunks With Natural Juices)

**YIELD: 100 Portions (3 $\frac{1}{4}$  Gallons)****EACH PORTION:  $\frac{1}{2}$  Cup plus 1 Sandwich Bun**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, chopped. .	1 lb 12 oz	1 $\frac{1}{4}$ qt. . . . .	.....	1. Combine onions, peppers, tomato paste, chili powder, pepper, brown sugar, vinegar, Worcestershire sauce and water. Bring to a boil; reduce heat; simmer 15 minutes. Stir occasionally.
Peppers, sweet, fresh, chopped	1 lb. . . . .	3 cups. . . . .	.....	
Tomato paste, canned	3 lb 14 oz	1 $\frac{7}{8}$ qt (2-No. 2 $\frac{1}{2}$ cn)	.....	
Chili powder. . . . .	$\frac{1}{2}$ oz. . . . .	2 tbsp. . . . .	.....	
Pepper, black. . . . .	. . . . .	1 tsp. . . . .	.....	
Sugar, brown, packed	1 lb. . . . .	2 $\frac{1}{8}$ cups. . . . .	.....	
Vinegar. . . . .	. . . . .	1 cup. . . . .	.....	
Worcestershire sauce	. . . . .	$\frac{1}{2}$ cup. . . . .	.....	
Water. . . . .	. . . . .	3 qt. . . . .	.....	
Beef chunks with natural juices, canned	29 lb. . . . .	16-29 oz cn	.....	2. Add beef; combine gently; simmer 5 minutes or until thoroughly heated.
Sandwich buns, split	. . . . .	100 buns. . . . .	.....	3. Place $\frac{1}{2}$ cup (1-Size 2 ladle) mixture on bottom half bun. Top with other half bun. 4. Serve hot.

REVISION

(OVER)

- NOTE:**
1. In Step 1, 1 lb 15 oz dry onions A.P. will yield 1 lb 12 oz chopped onions and 1 lb 4 oz sweet peppers A. P. will yield 1 lb chopped peppers.
  2. In Step 1, 3<sup>1</sup>/<sub>2</sub> oz (1 cup plus 3 tbsp) dehydrated onions and 3 oz (2<sup>1</sup>/<sub>4</sub> cups) dehydrated green peppers (See Recipe No. A-11) or 3 oz (2<sup>1</sup>/<sub>4</sub> cups) frozen, diced green peppers may be used. Thaw peppers.
  3. In Step 1, 4 lb 8 oz (2-36 oz cn) canned tomato juice concentrate may be used for tomato paste.
  4. In Step 3, 1/2 recipe Sandwich Buns, Recipe No. D-G-6(1)-3 may be used.
  5. In Step 3, buns may be toasted.

**MONTE CRISTO SANDWICH**

YIELD: 100 Portions			EACH PORTION: 1 Sandwich	
TEMPERATURE: 350°F. Griddle				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Ham, canned. ....	6 lb 4 oz	100 slices	.....	1. Place 1 slice each ham, turkey and cheese on 1 slice bread; top with second slice bread.
Turkey, boneless, cooked	6 lb 4 oz	100 slices	.....	
Cheese, Swiss, sliced. . .	5 lb 3 oz	100 slices	.....	
Bread. ....	12 lb. . .	200 slices	.....	
Milk, nonfat, dry. ....	5 oz. . . .	1 1/8 cups	.....	2. Reconstitute milk; add eggs. Blend well.
Water. ....	.....	5 1/2 cups	.....	3. Dip each side of sandwich into egg and milk mixture; drain.
Eggs, whole, frozen, thawed	5 lb. . . .	.....	.....	
Shortening, melted or salad oil	2 lb. . . .	1 qt. . . .	.....	4. Grill each sandwich on well-greased griddle about 2 1/2 minutes on each side or until golden brown and cheese is melted.
				5. Serve hot.

- NOTE: 1. In Step 1, 6 lb 4 oz ham, boneless, cooked, frozen may be used.
2. In Step 1, 9 lb 6 oz turkey, boneless, raw, will yield about 6 lb 4 oz cooked turkey. Cook according to directions on Recipe No. L-162.
3. In Step 1, 13 lb 8 oz round top sliced bread may be used for sandwich sliced bread.
4. In Step 1, other types of bread may be used.
5. In Step 2, 1 lb 8 oz (1 1/2 qt) canned dehydrated egg mix combined with 1 1/2 qt warm water may be used for whole eggs. See Recipe No. A-8.

REVISION

**ITALIAN VEAL CUTLET SUBMARINE**

YIELD: 100 Portions (5 Pans)				EACH PORTION: 1 Sandwich
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 425°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Veal steaks, breaded, frozen	37 lb 8 oz	100 steaks	.....	1. Place steaks on pans. Bake at 425°F. 20 minutes. Turn steaks. Bake 15 minutes or until thoroughly heated and browned. Cut in half lengthwise; set aside for use in Step 3.
Pizza Sauce, canned	21 lb 6 oz	3 $\frac{1}{4}$ -No. 10 cn	.....	2. Bring pizza sauce to a boil.
Rolls, French. . . .	25 lb. . . .	100 rolls (4 oz each)	.....	3. Split French rolls almost through. Spread 1 oz (2 tbsp-1-Size 0 ladle) sauce on bottom half of each roll. Add 2 steak halves; ladle 2 oz ( $\frac{1}{4}$ -cup 1-Size 1 ladle) sauce over steak halves.
Cheese, pizza blend	1 lb 8 oz	6 $\frac{1}{4}$ cups ( $\frac{1}{3}$ -No. 10 cn)	.....	4. Sprinkle about 1 tbsp cheese over each sandwich; close top. Serve immediately.

- NOTE: 1. In Step 2, 2 $\frac{1}{2}$  recipes Pizza Sauce (Recipe No. O-12) may be used.  
 2. In Step 4, 1 lb 8 oz Mozzarella cheese, shredded may be used for pizza blend cheese.

**BARBECUED BEEF SANDWICH (SLOPPY JOE)**

YIELD: 100 Portions		EACH PORTION: 1/2 Cup plus 1 Sandwich Bun		
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef pattie mix, bulk or beef, ground, thawed	18 lb 12 oz	.....	.....	1. Cook beef in its own fat until beef loses its pink color, stirring to break apart. Drain or skim off excess fat.
Onions, dry, chopped	5 lb ....	3 3/4 qt. ....	.....	2. Combine onions, catsup, mustard, salt, brown sugar, vinegar, and water. Add to beef. 3. Cover; simmer 35 minutes; stir occasionally to prevent scorching.
Catsup, tomato. ....	10 lb 11 oz	4 1/2 qt (1 1/2-No. 10 cn)	.....	
Mustard, flour. ....	1 1/8 oz. ....	5 2/3 tbsp	.....	
Salt. ....	3/4 oz. ....	1 1/4 tbsp..	.....	
Sugar, brown, packed	1 7/8 oz. ..	1/4 cup. ....	.....	
Vinegar. ....	1 lb ....	2 cups. ....	.....	4. Place 1/2 cup (1-No. 8 scoop) hot mixture on bottom half bun. Top with second half bun. 5. Serve immediately.
Water. ....	1 lb 14 oz	3 3/4 cups	.....	
Sandwich buns, split	12 lb 8 oz	100 buns	.....	

- NOTE: 1. In Step 2, 5 lb 5 oz dry onions A.P. will yield 5 lb chopped onions.  
 2. In Step 2, 10 oz (3 cups) dehydrated onions may be used. See Recipe No. A-11.  
 3. If desired, buns may be toasted in Step 4.

**VARIATIONS**

1. **BARBECUED PORK SANDWICH (PORK BUTT):** In Step 1, omit ground beef. Use 13 lb 8 oz cooked, chopped or finely diced pork butt (17 lb 4 oz pork butt A.P.) or ground pork. In Step 2, use 3 lb 10 oz ( $9\frac{2}{3}$  cups) onions (4 lb 1 oz A.P.), 6 lb 12 oz (3 qt) catsup,  $1\frac{1}{8}$  oz ( $5\frac{2}{3}$  tbsp) mustard,  $1\frac{1}{8}$  oz (3 tbsp) brown sugar, 2 lb 4 oz ( $1\frac{1}{8}$  qt) water and 9 oz ( $1\frac{1}{8}$  cups) vinegar. Omit salt. Follow Steps 3 through 5.
2. **BARBECUED PORK SANDWICH (FROZEN BARBECUED PORK):** Omit Steps 1 through 3. Use 16 lb 8 oz thawed barbecued pork. Heat according to manufacturer's directions. Follow Steps 4 and 5.
3. **TURKEY BARBECUE.** In Step 1, omit beef. Use 20 lb thawed ground turkey. Follow Steps 2 through 5.



**ITALIAN PEPPER BEEF SANDWICH****YIELD: 100 Portions****EACH PORTION: 1 Sandwich****TEMPERATURE: 400°F. Griddle**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, oven roast, precooked, frozen	18 lb. . .	. . . . .	. . . . .	1. Thaw roast beef. Slice thin, about 16 slices per pound. 2. Cut slices in half lengthwise to form strips. Set aside for use in Step 6.
Salad oil, olive oil or shortening, melted Peppers, sweet, fresh, cut in 1/4 by 2 inch strips	8 oz. . . . 8 lb. . . .	1 cup. . . 9 1/2 qt. .	. . . . . . . . . .	3. Sauté peppers 5 minutes.
Natural Pan Gravy Garlic powder. . . . Oregano, crushed	. . . . . 1/16 oz 1/32 oz	3 qt. . . . 2/3 tsp. . 1 1/2 tsp.	. . . . . . . . . . . . . . .	4. Prepare Natural Pan Gravy (Recipe No. O-18). Add garlic powder and oregano. Simmer 10 minutes. Keep hot for use in Step 6.
Bread, French. . . .	25 lb. . .	. . . . .	. . . . .	5. Slice bread lengthwise so that bottom is thicker than top. Slice loaves crosswise into equal pieces to yield 100 portions.

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				6. Dip 5 to 6 beef strips (2 <sup>3</sup> / <sub>4</sub> oz) into hot gravy. Place on bottom half of bread. 7. Top beef with 8 to 10 pepper strips. 8. Pour 1 tbsp hot gravy over peppers. Cover with top half of bread. 9. Serve hot.

- NOTE:
1. In Step 1, 26 lb 8 oz beef, oven roast will yield about 18 lb cooked roast beef. Roast meat according to Recipe No. L-5.
  2. In Step 3, 9 lb 12 oz fresh sweet peppers A.P. will yield about 8 lb peppers cut into 1/4 inch by 2 inch strips.
  3. In Step 4, 3 oz Soup and Gravy base, beef, combined with 3 qt water, may be used for Natural Pan Gravy. See Recipe No. A-12.
  4. In Step 5, 100 French rolls (4 oz each) may be used. Slice bread in half lengthwise, with bottom thicker than top.



**ITALIAN PEPPER BEEF SANDWICH****YIELD: 100 Portions (2 Pans)****EACH PORTION: 1 Sandwich****PAN SIZE: 18 by 24-inch Roasting Pan****TEMPERATURE: 400°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, oven roast, precooked, frozen	18 lb..	.....	.....	1. Thaw roast beef. Slice thin, about 16 slices per pound. 2. Cut slices in half lengthwise to form strips. Set aside for use in Step 8.
Salad oil or shortening, melted	12 oz..	1 1/2 cups	.....	3. Pour 3/4 cup salad oil or melted shortening into each pan. Heat in oven 10 minutes. 4. Add 5 1/2 qt pepper strips to each pan; stir to coat with hot oil. 5. Bake peppers uncovered 20 to 25 minutes, stirring after 10 minutes to prevent burning.
Peppers, sweet, fresh, cut in 1 inch strips	8 lb. ...	2 3/4 gal	.....	
Natural Pan Gravy	.....	3 qt. ....	.....	6. Prepare Natural Pan Gravy (Recipe No. O-18). Add garlic and oregano. Simmer 10 minutes. Keep hot for use in Step 8.
Garlic, dehydrated	.....	1/2 tsp. ...	.....	
Oregano, ground...	.....	1 1/2 tsp. .	.....	
Bread, French. . . .	25 lb. .	.....	.....	7. Slice bread lengthwise so that bottom is thicker than top. Slice loaves crosswise into equal pieces to yield 100 portions.

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				8. Dip 5 to 6 beef strips (2 <sup>3</sup> / <sub>4</sub> oz) into hot gravy. Place on bottom half of bread. 9. Top beef with 3 to 4 baked pepper strips. 10. Pour 1 tbsp hot gravy over peppers. Cover with top half of bread. 11. Serve hot.

- NOTE:**
1. In Step 1, 26 lb 8 oz beef, oven roast will yield about 18 lb cooked roast beef. Roast meat according to Recipe No. L-5.
  2. In Step 4, 9 lb 12 oz fresh sweet peppers A.P. will yield about 8 lb peppers cut into 1-inch strips.
  3. In Step 6, 3 oz Soup and Gravy base, beef, rehydrated with 3 qt water, may be used for Natural Pan Gravy. See Recipe No. A-12.
  4. In Step 6, 2 tsp (2 cloves) dry garlic may be used. Mince garlic.
  5. In Step 7, 100 French rolls (4 oz each) may be used. Slice bread in half lengthwise, with bottom thicker than top.

#### VARIATION

1. **PEPPER STEAK SANDWICH:** Omit Steps 1 and 2. Follow Steps 3 through 5. Omit Step 6. Follow Step 7. Omit Step 8. Use 25 lb frozen beef sandwich steaks. Grill steaks 1/2 minute per side on lightly greased (350°F. griddle). Place 2 steaks on bottom half of bread. Follow Steps 9 and 10, except omit gravy. Follow Step 11.

# **GRILLED HAMBURGER** **(Beef Patties with Soy Protein)**

YIELD: 100 Portions				EACH PORTION: 1 Hamburger
TEMPERATURE: 350°F. Griddle				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef Patties with soy protein, tempered	18 lb 12 oz	100-3 oz patties	.....	1. Grill 3½ minutes or until browned; turn; grill on other side 3½ minutes.
Sandwich buns, split	.....	100 buns	.....	2. Serve hot on buns.

- NOTE: 1. In Step 1, charbroiler may be used. Follow manufacturer's directions for preparation.
2. In Step 2, 1 recipe Sandwich Buns (Recipe No. D-G-6(1)-3 may be used.
3. In Step 2, buns may be toasted.
4. In Step 2, multigrain buns may be used.

## **VARIATIONS**

1. **DELUXE HAMBURGER:** Follow Step 1. In Step 2, use 3 lb fresh lettuce (3 lb 4 oz A.P.), 5 lb 9 oz sliced fresh tomatoes (5 lb 10 oz A.P.), 3 lb sliced dry onions (3 lb 5 oz A.P.), 3 lb 2 oz dill pickles, drained, sliced crosswise (4 lb 13 oz A.P.), 3 lb 12 oz (6¼ cups) catsup, 1 lb 3 oz (2⅛ cups) mustard, prepared, and 100 sandwich buns. Spread 1 tsp mustard on bottom bun and 1 tbsp catsup on top bun. Add 2 slices onion, 1 lettuce leaf, 1 slice tomato, and 2 slices pickle on bottom bun. Place grilled hamburger on bottom bun; cover with top bun.

2. **CHEESEBURGER:** Follow Step 1. After patties are turned, use 5 lb 3 oz (100 slices) American cheese; place 1 slice cheese on each pattie. Continue to grill until cheese melts. Follow Step 2.
3. **CHEESY BACONBURGER:** Use 6 lb thawed raw sliced bacon; cut slices in half; cook according to directions on Recipe Nos. L-2 or L-2-2. Follow directions for Variation 2. Top melted cheese with 2 slices bacon. Follow Step 2.
4. **DOUBLE DECKER CHEESEBURGER:** Prepare 2 recipes Variation 2. Use 4 lb (1 gal) finely shredded lettuce (4 lb 5 oz A.P.), 3 lb 2 oz dill pickles, drained, sliced crosswise (4 lb 13 oz A.P.), and 12 oz (2 $\frac{1}{4}$  cups) finely chopped onions (13 oz A.P.). In Step 2, use 100 double-cut sandwich buns; 1 tbsp lettuce and 1 slice pickle on bottom and middle buns. Place a cheeseburger on top of both bottom and middle slices of bun; place  $\frac{1}{2}$  tsp finely chopped onions on top of cheeseburger. Assemble layers; cover with top of bun.
5. **CHILIBURGER:** Follow Step 1. Use 6 lb 12 oz (1-6 lb 12 oz cn) canned chili con carne without beans. Heat to boiling. Follow Step 2. Spread 1 oz (2 tbsp or 1-Size 0 ladle) chili on each grilled hamburger. Cover with top bun.
6. **DELUXE CHEESEBURGER:** Prepare 1 recipe Variation 2. In Step 2, use 3 lb fresh lettuce (3 lb 4 oz A.P.), 5 lb 9 oz sliced fresh tomatoes (5 lb 10 oz A.P.), 3 lb sliced dry onions (3 lb 5 oz A.P.), 3 lb 2 oz dill pickles, drained, sliced crosswise (4 lb 13 oz A.P.), 3 lb 12 oz (6 $\frac{1}{4}$  cups) catsup, 1 lb 3 oz (2 $\frac{1}{8}$  cups) mustard, prepared, and 100 sandwich buns. Spread 1 tsp mustard on bottom bun and 1 tbsp catsup on top bun. Add 2 slices onion, 1 lettuce leaf, 1 slice tomato, and 2 slices pickle on bottom bun. Place grilled cheeseburger on bottom bun; cover with top bun.
7. **PIZZABURGER:** Follow Step 1. Use 5 lb 3 oz sliced Mozzarella cheese and 9 lb 13 oz (1 $\frac{1}{2}$ -No. 10 cn) canned pizza sauce. Heat sauce to boiling. After patties are turned, place 1 slice cheese on each pattie. Continue to grill until cheese melts. Follow Step 2. Spread 1 $\frac{1}{2}$  oz (3 tbsp) pizza sauce on each hamburger. Cover with top bun.

**SIMMERED FRANKFURTER ON ROLL**

<b>YIELD: 100 Portions</b>				<b>EACH PORTION: 1 Sandwich</b>
<b>INGREDIENTS</b>	<b>WEIGHTS</b>	<b>MEASURES</b>		<b>METHOD</b>
Frankfurters, thawed Water.....	10 lb.. .....	100 each 1 1/4 gal.. .....	..... .....	1. Pierce each frankfurter; cover with water in steam-jacketed kettle or stock pot; bring to a boil; reduce heat; simmer 10 minutes. 2. Drain, leaving enough water to cover bottom of steam-jacketed kettle or stock pot. Keep hot until served.
Rolls, frankfurter, split	12 lb 8 oz	100 rolls	.....	3. Serve hot on rolls.

- NOTE:**
1. In Step 1, frankfurters may be steamed 10 to 12 minutes at 5 lb pressure or 9 minutes at 15 lb pressure in a steam cooker.
  2. In Step 1, if Grill, Roller, Frankfurter, is used, set control to medium; place frankfurters on grill 30 minutes prior to serving time. **DO NOT HEAT** frankfurters on low control setting.
  3. In Step 3, 12 lb 8 oz (200 slices) rye, pumpnickel or white bread may be used. Slice frankfurters in half lengthwise to facilitate serving.
  4. If desired, rolls may be toasted in Step 3.



**VARIATIONS**

1. **GRILLED POLISH SAUSAGE SANDWICH:** Omit Steps 1 and 2. Use 18 lb 12 oz Polish sausage, thawed. Cut into 3 oz pieces, then in half lengthwise. Grill on 375°F. griddle until thoroughly cooked and browned. Turn frequently to ensure even browning. In Step 3, place 2 pieces sausage in each roll.
2. **SIMMERED KNOCKWURST ON ROLL:** In Step 1, use 18 lb 12 oz (100 each) knockwurst. Follow Step 2. In Step 3, place 1 sausage in each roll.
3. **SIMMERED QUARTER POUND FRANKFURTER:** In Step 1, use 25 lb (100-4 oz each) quarter pound frankfurters. Follow Step 2. In Step 3, use 100 submarine or French rolls.
4. **GRILLED FRANKFURTER ON ROLL:** Omit Steps 1 and 2. Grill frankfurters slowly on greased 350°F. griddle, turning frequently, until thoroughly heated and browned. Follow Step 3.
5. **GRILLED FRANKFURTER WITH FRIED PEPPERS AND ONIONS:** Omit Steps 1 and 2. Sauté 1 lb 12 oz (9½ cups) peppers, sweet, fresh (2 lb 2 oz A.P.), cut into strips and 4 lb 8 oz (4½ qt) sliced onions (5 lb A.P.) on a lightly greased 350°F. griddle until tender. Sprinkle with 1 tsp black pepper and 1½ tsp dehydrated garlic. Grill frankfurters slowly on greased 350°F. griddle, turning frequently, until thoroughly heated and browned. In Step 3, top with 1 tbsp peppers and 1 tbsp onions.

**MONTE CARLO SANDWICH****(Open-Faced Turkey and Ham)****YIELD: 100 Portions****EACH PORTION: 1 Sandwich**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Thousand Island Dressing	.....	1 1/2 gal...	.....	1. Prepare 3 recipes Thousand Island Dressing (See Recipe No. M-63). Set aside for use in Step 6.
Bacon, sliced, raw, thawed	12 lb. ...	200 slices	.....	2. Prepare bacon according to Recipe No. L-2 or L-2-2. Set aside for use in Step 4.
Ham, cooked. ....	6 lb 4 oz	100 slices	.....	3. Slice ham and turkey into thin slices, about 16 per pound.
Turkey, cooked. ...	6 lb 4 oz	100 slices	.....	
Bread, pumpnickel or rye	6 lb. ....	100 slices	.....	4. Place lettuce leaf, 2 slices tomato, 1 slice ham, 1 slice turkey, 2 egg slices, and 2 strips bacon on 1 slice bread.
Lettuce, fresh, trimmed	4 lb. ....	.....	.....	
Tomatoes, fresh, thinly sliced	11 lb 2 oz	200 slices	.....	5. Serve immediately or refrigerate until ready to serve.
Eggs, hard cooked, sliced	.....	24 eggs (200 slices)	.....	6. Just before serving, pour about 1/4 cup (1-Size 1 ladle) Thousand Island Dressing on top.

- NOTE:**
1. In Step 1, 1 $\frac{1}{2}$  gal prepared ready-to-use Thousand Island dressing may be used.
  2. In Step 3, 7 lb 8 oz canned ham will yield about 6 lb 4 oz cooked ham.
  3. In Step 3, 9 lb 6 oz boneless frozen, raw turkey may be used. Prepare according to Recipe No. L-162.
  4. In Step 4, 4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce; 11 lb 6 oz fresh tomatoes A.P. will yield 11 lb 2 oz (200 slices) sliced tomatoes.
  5. In Step 4, other types of bread may be used.

## FISHWICH

YIELD: 100 Portions				EACH PORTION: 1 Sandwich
				TEMPERATURE: 350°F. Deep Fat
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Fish portions, breaded, frozen	25 lb. ....	.....	.....	1. Fry fish portions about 3 minutes or until lightly browned. 2. Drain well in basket or on absorbent paper.
Tartar sauce. ....	.....	1 3/4 qt. ...	.....	3. Prepare 1/2 recipe Tartar Sauce (Recipe No. O-13).
Sandwich buns, split	.....	100 buns	.....	4. Place 1 fish portion on bottom half of bun. Spread 1 tbsp tartar sauce on top half of bun. Cover with top half of bun. 5. Serve hot.

- NOTE: 1. In Step 1, DO NOT over cook or over brown. Portions will rise to the surface when done.
2. In Step 4, 4 lb fresh, trimmed lettuce (4 lb 5 oz A.P.) and 11 lb 2 oz (200 slices) fresh tomatoes (11 lb 6 oz A.P.) may be added.
3. In Step 4, multigrain buns may be used.

REVISION

(OVER)

**VARIATIONS**

1. **CHEESE FISHWICH:** Follow Steps 1 through 3. In Step 4, use 2 lb 10 oz (50 slices) American cheese. Cut slices in half. Place  $\frac{1}{2}$  slice cheese on bottom half of bun. Follow Step 5.
2. **FISHWICH (OVEN METHOD):** In Step 1, use 4 sheet pans (18 by 26-inches). Place fish on well greased pans. Brush fish with 1 lb (2 cups) melted butter or margarine. Bake in 375°F. oven 35 minutes or until lightly browned. Omit Step 2. Follow Steps 3 through 5.
3. **FISHWICH (BATTER DIPPED FISH PORTIONS):** In Step 1, use 18 lb 12 oz batter dipped fish portions. Fry about 3 to 5 minutes or until golden brown. Follow Steps 2 through 5.

**HOT ROAST TURKEY SANDWICH****YIELD: 100 Portions****EACH PORTION: 1 Sandwich**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Turkey, boneless, raw, thawed	27 lb....	.....	.....	1. Cook turkey according to Recipe No. L-162. Cool. 2. Slice turkey into thin slices, 16 to 22 per pound.
Bread.....	12 lb...	200 slices	.....	3. Place 3 to 4 slices turkey on 1 slice of bread; top with second slice of bread.
Chicken or Turkey gravy	.....	3 <sup>3</sup> / <sub>8</sub> gal..	.....	4. Prepare 1 <sup>1</sup> / <sub>2</sub> recipes Chicken or Turkey Gravy (Recipe No. O-16-2). Pour about 1/2 cup (1-Size 2 ladle) hot gravy over sandwich. Serve immediately.

- NOTE:**
1. In Step 3, 13 lb 8 oz round top sliced bread may be used for sandwich sliced bread.
  2. In Step 3, other types of bread may be used.

**REVISION**

**CORN DOG****YIELD: 100 Portions****EACH PORTION: 1 Corn Dog****TEMPERATURE: 375°F. Deep Fat**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Frankfurters, thawed Stirring sticks, beverage wood	10 lb.... .....	..... 100 sticks	..... .....	1. Insert 1 stirring stick lengthwise into each thawed frankfurter. Dry surface of each frankfurter with paper towel. Set aside for use in Step 4.
Flour, wheat, general purpose, sifted Cornmeal..... Baking powder..... Salt..... Sugar, granulated.. Mustard flour..... Milk, nonfat, dry...	3 lb..... 2 lb..... 1 1/8 oz... 1 oz..... 3 1/2 oz... 1 1/2 oz... 6 1/2 oz...	3 qt..... 5 1/2 cups 2 2/3 tbsp 1 2/3 tbsp 1/2 cup... 1/2 cup... 1 1/2 cups	..... ..... ..... ..... ..... ..... .....	2. Combine flour, cornmeal, baking powder, salt, sugar, mustard flour and milk.
Water..... Eggs, whole.....  Salad oil or shortening, melted	..... 10 oz....  6 oz.....	7 1/2 cups 1 1/8 cups (6 eggs) 3/4 cup...	..... ..... ..... .....	3. Add water, eggs and salad oil or melted shortening to dry ingredients. Blend well. 4. Dip frankfurters in cornmeal batter; allow excess batter to drain slightly; fry 2 to 4 minutes or until golden brown.

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				5. Drain on absorbent paper. 6. Serve hot.

### VARIATIONS

1. CORN DOG (CORN BREAD MIX): Follow Step 1. Omit Steps 2 and 3. Combine 5 lb 10 oz (11 $\frac{1}{4}$ -No. 10 cn) canned Corn Bread Mix and 11 $\frac{1}{2}$  oz (1 $\frac{1}{2}$  cup) mustard flour. Prepare corn bread batter according to instructions on container. Follow Steps 4 through 6.
2. CORN DOG (FROZEN): Omit Steps 1 through 4. Use 18 lb 12 oz frozen corn dogs. Follow manufacturer's directions for cooking. Follow Steps 5 and 6.





REVISION

**HOT ROAST BEEF SANDWICH**

<b>YIELD: 100 Portions</b>				<b>EACH PORTION: 1 Sandwich</b>
<b>INGREDIENTS</b>	<b>WEIGHTS</b>	<b>MEASURES</b>		<b>METHOD</b>
Beef, oven roast, cooked	18 lb 12 oz	.....	.....	1. Slice beef into thin slices, 16 to 22 per pound.
Bread.....	12 lb.....	200 slices	.....	2. Place 3 to 4 slices beef on 1 slice of bread; top with second slice of bread.
Gravy, brown.....	.....	3 gal....	.....	3. Prepare 2 recipes Brown Gravy (Recipe No. O-16). Pour about 1/2 cup (4 oz or 1-Size 2 ladle) hot gravy over each sandwich. Serve immediately.

- NOTE:** 1. In Step 1, 28 lb beef, oven roast, will yield about 18 lb 12 oz cooked beef. See Recipe No. L-5 for cooking directions.
2. In Step 2, 13 lb 8 oz round top sliced bread may be used for sandwich sliced bread.
3. In Step 3, sandwich may be served as open faced sandwich.

**VARIATIONS**

- HOT ROAST BEEF SANDWICH (POT ROAST):** In Step 1, 18 lb 12 oz beef, pot roast, cooked, may be used (28 lb pot roast, will yield about 18 lb 12 oz cooked beef). See Recipe No. L-10 for cooking directions. Follow Steps 2 and 3.
- HOT ROAST BEEF SANDWICH (PRECOOKED ROAST BEEF):** In Step 1, use 18 lb 12 oz thawed precooked roast beef. Slice into thin slices, 16 to 22 per pound. Follow Steps 2 and 3.

**REVISION**

**HOT ROAST PORK SANDWICH****YIELD: 100 Portions****EACH PORTION: 1 Sandwich**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pork loin, boned, cooked	18 lb 12 oz	.....	.....	1. Slice pork into thin slices, 16 to 22 slices per pound.
Bread.....	12 lb.....	200 slices	.....	2. Place 3 to 4 slices pork on 1 slice of bread. Top with second slice of bread.
Gravy, brown.....	.....	3 gal....	.....	3. Prepare 2 recipes Brown Gravy (Recipe No. O-16) using pork drip- pings. Pour about $\frac{1}{2}$ cup (1-Size 2 ladle) hot gravy over each sandwich. Serve immediately.

- NOTE:**
1. In Step 1, 29 lb 4 oz pork loin, boned, will yield about 18 lb 12 oz cooked pork. See Recipe No. L-81 for cooking directions.
  2. In Step 2, 13 lb 8 oz round top sliced bread may be used for sandwich sliced bread.
  3. In Step 3, sandwich may be served as open faced sandwich.

**VARIATION**

1. **HOT ROAST PORK SANDWICH (FRESH HAM):** In Step 1, 18 lb 12 oz cooked fresh ham may be used for pork (30 lb 12 oz pork, ham, boneless, will yield about 18 lb 12 oz cooked fresh ham). See Recipe No. L-96 for cooking directions.

**REVISION**

**GRILLED HAM, EGG AND CHEESE SANDWICH**

YIELD: 100 Portions				EACH PORTION: 1 Sandwich
TEMPERATURE: 350°F. Griddle				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Ham, canned. . . .	6 lb 4 oz	100 slices	.....	1. Slice ham into 1 oz slices. Grill until lightly browned.
Eggs, fresh, whole	10 lb. . . .	100 eggs	.....	2. Break 1 egg at a time into small bowl; beat individual portion thoroughly; pour onto griddle; cook until almost firm; place 1 slice hot ham on top of egg.
Cheese, American, sliced	5 lb 3 oz	100 slices	.....	3. Place 1 slice cheese on top of ham. Continue to cook until cheese melts.
Sandwich buns, split	.....	100 buns	.....	4. Serve hot on buns.

- NOTE: 1. In Step 1, 6 lb 4 oz ham, boneless, cooked, frozen, may be used. Thaw ham.  
 2. In Step 3, 5 lb 3 oz cheese food, American, sliced may be used.  
 3. In Step 4, buns may be toasted.  
 4. In Step 4, multigrain buns may be used.

REVISION

(OVER)

**VARIATIONS**

1. **GRILLED BACON, EGG, AND CHEESE SANDWICH:** In Step 1, omit ham. Use 12 lb (200 slices) bacon; grill according to instructions on Recipe No. L-2-2. Place 2 slices bacon on top of each egg. Follow Steps 2 through 4.
2. **GRILLED HAM AND EGG SANDWICH:** Follow Steps 1 and 2. Omit Step 3. Cook until egg is set. Follow Step 4.
3. **GRILLED SAUSAGE, EGG, AND CHEESE SANDWICH:** In Step 1, omit ham. Use 18 lb 12 oz (100-3 oz) preformed sausage patties; grill according to instructions on Recipe No. L-89-2. Place 1 sausage pattie on top of each egg. Follow Steps 2 through 4.

## MOROCCAN POCKETS

YIELD: 100 Portions

EACH PORTION: 1 Pita Pocket and 1/4 Cup  
(2 Ounces) Yogurt Topping

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Topping:				
Yogurt, lowfat, plain	13 lb 8 oz	6 1/4 qt. . . . .	1.	Combine yogurt and parsley.
Parsley, fresh, minced	6 1/3 oz. . . . .	3 cups. . . . .		Refrigerate for use in Step 5.
Beef pattie mix, bulk or beef, ground, thawed	12 lb. . . . .	. . . . .	2.	Cook beef in its own fat until it loses its pink color, stirring beef to break apart. Drain or skim off fat.
Tomatoes, canned, crushed	12 lb 12 oz	1 1/2 gal (2- No. 10 cn)	3.	Add tomatoes, barley, onions, green peppers, chili powder, salt, oregano, garlic, cumin, pepper and water. Stir well.
Barley. . . . .	4 lb 7 oz. . . . .	2 1/2 qt. . . . .		Bring to a boil; reduce heat.
Onions, dry, chopped	3 lb 5 oz. . . . .	2 1/2 qt. . . . .		Cover; simmer 40 to 45 minutes or until barley is tender and most of liquid is absorbed.
Peppers, sweet, fresh, chopped	3 lb 5 oz. . . . .	2 1/2 qt. . . . .		
Chili powder. . . . .	5 1/4 oz. . . . .	1 1/4 cups . . . . .		
Salt. . . . .	1 1/2 oz. . . . .	2 1/3 tbsp . . . . .		
Oregano, crushed. . . . .	1/2 oz. . . . .	1/2 cup. . . . .		
Garlic powder. . . . .	. . . . .	12/3 tbsp . . . . .		
Cumin, ground. . . . .	. . . . .	3 1/2 tsp. . . . .		
Pepper, black. . . . .	1/4 oz. . . . .	1 tbsp. . . . .		
Water, hot. . . . .	. . . . .	3 1/2 qt. . . . .		

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Raisins. ....	3 lb 3 oz. ...	2 <sup>1</sup> / <sub>2</sub> qt. ....	.....	4. Stir in raisins. Simmer 5 minutes (See Note 5).
Pita Bread, 8 inch diameter	9 lb 6 oz. ...	50 pitas. ..	.....	5. Cut pita bread in halves to make 2 pockets. Place about 5 <sup>1</sup> / <sub>2</sub> oz (2/3 cup-1-No. 6 scoop) meat mixture in each pocket. Top with yogurt topping just before serving.

- NOTE:
1. In Step 1, 6<sup>2</sup>/<sub>3</sub> oz fresh parsley A.P. will yield 6<sup>1</sup>/<sub>3</sub> oz chopped parsley.
  2. In Step 2, 4 lb fresh green peppers A.P. will yield 3 lb 5 oz chopped peppers.
  3. In Step 2, 3 lb 11 oz dry onions A.P. will yield 3 lb 5 oz chopped onions.
  4. In Step 2, 6<sup>2</sup>/<sub>3</sub> oz (2 cups) dehydrated onions may be used. See Recipe No. A-11.
  5. In Step 4, meat mixture is done when all moisture has been absorbed and product holds together.
  6. In Step 5, yogurt topping may be placed on serving line for self service.
  7. In Step 5, 1-No. 16 scoop may be used.

**CHEESE DELI SANDWICH**

YIELD: 100 Portions			EACH PORTION: 1 Sandwich	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bread, whole wheat. ....	12 lb. ....	200 slices	.....	1. Spread 1 slice of bread with Salad Dressing.
Salad Dressing (optional)	2 lb. ....	1 qt. ....	.....	
Cheese, American or Swiss, sliced	10 lb 6 oz	200 slices	.....	2. Add 2 slices cheese. Top with lettuce, 2 slices tomato, sliced onions, 1 tbsp alfalfa sprouts and second slice bread.
Lettuce, fresh, trimmed	4 lb. ....	.....	.....	
Tomatoes, fresh, thinly sliced (optional)	11 lb 2 oz	200 slices	.....	3. Cut each sandwich in half; serve immediately or refrigerate until ready to serve.
Onions, dry, thinly sliced (optional)	2 lb. ....	1 1/2 qt. ....	.....	
Alfalfa Sprouts (optional)	7 1/2 oz. ...	6 1/2 cups. .	.....	

- NOTE: 1. See Guidelines for Sandwich Preparation (Recipe No. N-G-1).
2. In Step 1, 13 lb 8 oz round top sliced bread may be used for sandwich sliced bread.
3. Other types of bread may be used.
4. In Step 2: 4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.  
 11 lb 6 oz fresh tomatoes A.P. will yield 11 lb 2 oz thinly sliced tomatoes.  
 2 lb 4 oz dry onions A.P. will yield 2 lb thinly sliced onions.
5. In Step 2, sliced tomatoes, alfalfa sprouts and onions may be placed in containers for self service.

REVISION



**TACO BURGER****YIELD: 100 Portions****EACH PORTION: 1 Sandwich**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef pattie mix, bulk or beef, ground, thawed	16 lb. . .	.....	.....	1. Cook beef in its own fat in steam-jacketed kettle or stock pot until beef loses its pink color, stirring to break apart. Drain or skim off excess fat.
Flour, wheat, general purpose, sifted	9 $\frac{1}{2}$ oz. .	2 $\frac{1}{3}$ cups. .	.....	2. Sprinkle flour over cooked beef. Stir well. Cook about 5 minutes or until flour is absorbed, stirring occasionally.
Water, hot. . . . .	7 lb. . . .	3 $\frac{1}{2}$ qt. . .	.....	3. Combine water, tomato paste, chili powder, cumin, salt and red pepper; mix well. Bring to a boil; simmer 2 to 3 minutes or until thoroughly heated.
Tomato paste, canned	1 lb 4 oz	2 $\frac{1}{4}$ cups ( $\frac{2}{3}$ -No. 2 $\frac{1}{2}$ cn)	.....	
Chili powder. . . . .	8 $\frac{1}{2}$ oz. .	2 cups. . .	.....	4. Combine sauce with beef mixture; mix well; simmer 2 to 3 minutes.
Cumin, ground. . . . .	1 $\frac{1}{3}$ oz. .	$\frac{1}{3}$ cup. . .	.....	
Salt. . . . .	1 $\frac{1}{4}$ oz. .	2 tbsp. . .	.....	
Pepper, red, ground. .	1 $\frac{1}{5}$ oz. . .	1 tbsp. . .	.....	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sandwich buns, split	11 lb 4 oz	100 buns	.....	5. On bottom half of bun, place $\frac{1}{2}$ slice cheese, $\frac{1}{3}$ cup (1-No. 12 scoop) meat mixture and $2\frac{1}{2}$ tbsp lettuce. Cover with top half of bun. Serve hot.
Cheese, American, sliced, cut in half	2 lb 9 oz	50 slices	.....	
Lettuce, shredded	4 lb. ....	1 gal. ....	.....	

- NOTE:
1. In Step 3, 1 lb 8 oz ( $\frac{2}{3}$ -36 oz cn) canned tomato juice concentrate may be used.
  2. In Step 5, 2 lb 9 oz cheese food, American, sliced may be used.
  3. In Step 5, 4 lb 5 oz fresh lettuce A.P. will yield 4 lb shredded lettuce.

# CHILI DOG WITH CHEESE AND ONIONS

(Canned Chili Con Carne)

YIELD: 100 Portions				EACH PORTION: 1 Sandwich
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Frankfurters, thawed Water.....	10 lb... .....	100 each 1 1/4 gal..	..... .....	1. Pierce each frankfurter; cover with water in steam-jacketed kettle or stock pot; bring to a boil; reduce heat; simmer 10 minutes. 2. Drain, leaving enough water to cover bottom of steam-jacketed kettle or stock pot. Keep hot until served.
Chili Con Carne without beans, canned	6 lb 12 oz	3 qt (1- 6 lb 12 oz cn)	.....	3. Thoroughly heat chili.
Rolls, frankfurter, split	12 lb 8 oz	100 rolls	.....	4. Place frankfurter in roll. 5. Place 1 oz (1-Size 0) ladle hot chili over each frankfurter.
Cheese, American, shredded	2 lb 8 oz	2 1/2 qt...	.....	6. Place 2 tbsp cheese and 1/2 tsp onions on top of chili.
Onions, dry, chopped	1 lb....	3 cups...	.....	7. Serve immediately.

- NOTE:**
1. In Step 1, frankfurters may be steamed 10 to 12 minutes at 5 lb pressure or 9 minutes at 15 lb pressure in a steam cooker.
  2. In Step 1, if Grill, Roller, Frankfurter, is used, set control to medium; place frankfurters on grill 30 minutes prior to serving time. **DO NOT HEAT** frankfurters on low control setting.
  3. In Step 6, 1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions.

### **VARIATIONS**

1. **CHILI DOG (CANNED CHILI CON CARNE):** Follow Steps 1 through 5. Omit Step 6. Follow Step 7.
2. **CHILI DOG:** Follow Steps 1 and 2. In Step 3, prepare  $\frac{1}{8}$  recipe Chili (Recipe No. L-170). Follow Steps 4 through 7.

**BEEF FAJITA PITA**

YIELD: 100 Portions			EACH PORTION: 1/2 Pita (6 Ounces) with 2 Tablespoons Salsa (1 Ounce)	
TEMPERATURE: 375°F. Griddle				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Salsa. ....	8 lb 6 oz	3 1/2 qt. .	.....	1. Prepare 1 Recipe Salsa (No. O-7-1). Refrigerate for use in Step 8.
Beef, oven roast, tempered	18 lb. . .	.....	.....	2. Cut beef into 1/4 inch thin slices; cut slices into 1/4 inch strips, 2 to 3 inches long.
Juice, lemon	8 oz. . . .	1 cup. . .	.....	3. Pour lemon juice over beef.
Salt. ....	2 oz. . . .	3 tbsp. .	.....	4. Combine salt, garlic powder, onion powder, black pepper, cumin, and red pepper; sprinkle over beef; mix thoroughly; cover; marinate in refrigerator 1 hour.
Garlic powder. ....	1 1/2 oz. . .	5 tbsp. .	.....	
Onion powder. ....	2/3 oz. . . .	3 tbsp. .	.....	
Pepper, black. ....	1/2 oz. . . .	2 tbsp. .	.....	
Cumin, ground. . . .	1/4 oz. . . .	1 tbsp. .	.....	
Pepper, red, ground	1/8 oz. . . .	2 tsp. . .	.....	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, 1/4 inch strips, 2 to 3 inches long	5 lb. ....	1 1/4 gal	.....	5. Sauté onions and peppers in salad oil, olive oil or melted shortening in steam-jacketed kettle or stock pot about 8 to 10 minutes or until onions are almost transparent. Keep hot for use in Step 7.
Peppers, sweet, 1/4 inch, 2 to 3 inches long	5 lb. ....	1 1/2 gal	.....	
Salad oil, olive oil or shortening, melted	4 oz. ....	1/2 cup	.....	
Salad oil, olive oil or shortening, melted	4 oz. ....	1/2 cup..	.....	6. Brown beef strips, turning frequently, 1 to 2 minutes on lightly greased griddle. See Note 5.
Pita Bread, 8-inch diameter	9 lb 6 oz	50 pitas	.....	7. Cut each pita in half. Place 2 1/4 oz (6-10) beef strips and 1 1/4 oz (3 tbsp) onions and sweet peppers in each pita half. 8. Serve with Salsa.

CONTINUED)

**BEEF FAJITA PITA**

- NOTE:**
1. In Step 1, 1 recipe Taco Sauce, Recipe No. O-7 may be used for Salsa.
  2. In Step 1, 8 lb 6 oz ( $3\frac{1}{2}$  qt) prepared Salsa or 8 lb 6 oz ( $3\frac{1}{2}$  qt) Picante Sauce may be used.
  3. In Step 2, 1 lb 8 oz fresh lemons (6 lemons A.P.) will yield 1 cup lemon juice.
  4. In Step 5, 5 lb 9 oz dry onions A.P. will yield 5 lb onion strips; 6 lb 1 oz sweet peppers A.P. will yield 5 lb sweet pepper strips.
  5. In Step 6, brown beef strips in batches of no more than 25 portions.
  6. In Step 8, Salsa may be placed on serving line for self service.
  7. In Step 8, pitas may be served with guacamole. Prepare 1 recipe Guacamole, Recipe No. M-52. **EACH PORTION: 2 Tbsp (1 Ounce).**

**VARIATION**

1. **CHICKEN FAJITA PITA:** Follow Step 1. In Step 2, use 18 lb 12 oz (100-3 oz) precooked, unbreaded chicken fillets. Cut into 2 to 3 inch strips by  $\frac{1}{8}$  to  $\frac{1}{4}$  inch thick. In Step 3, use 10 oz ( $1\frac{1}{4}$  cups) lemon juice (2 lb—8 lemons A.P.). In Step 4, use  $2\frac{1}{3}$  oz ( $3\frac{2}{3}$  tbsp) salt, 2 oz ( $6\frac{1}{3}$  tbsp) garlic powder,  $\frac{7}{8}$  oz ( $3\frac{2}{3}$  tbsp) onion powder,  $\frac{2}{3}$  oz ( $2\frac{2}{3}$  tbsp) black pepper,  $\frac{1}{3}$  oz ( $1\frac{1}{3}$  tbsp) ground cumin,  $\frac{1}{6}$  oz ( $2\frac{1}{2}$  tsp) ground red pepper. Follow Step 5. In Step 6, brown chicken strips 2 to 3 minutes or until thoroughly heated. In Step 7, use 5 to 6 chicken strips. Follow remainder Step 7. Follow Step 8.

**CHICKEN PITA POCKET SANDWICH****YIELD: 100 Portions (7 Pans)****EACH PORTION: 1 Sandwich (1 Pita Pocket Half)****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 425°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Yogurt-Cucumber Sauce	10 lb 6 oz	4 <sup>3</sup> / <sub>4</sub> qt. ...	.....	1. Prepare 1 recipe Yogurt-Cucumber Sauce, Step 3 of Recipe No. N-2. Refrigerate for use in Step 6.
<b>GARNISH:</b> Onions, dry, thinly sliced	2 lb. ....	1 <sup>1</sup> / <sub>2</sub> qt. ...	.....	2. Separate onion slices into rings. Set garnishes aside for use in Step 6.
Lettuce, fresh, trimmed, finely shredded	4 lb. ....	6 <sup>1</sup> / <sub>2</sub> qt. ...	.....	
Tomatoes, fresh, sliced	5 lb 11 oz	100 slices	.....	
Chicken, fillet, unbreaded, precooked, tempered	18 lb 12 oz	100 fillets (3 oz each)	.....	3. Place 25 fillets on each lightly greased sheet pan (4 pans). Bake 18 to 20 minutes or until thoroughly heated.
Pita bread, 8-inch diameter	9 lb 6 oz	50 pitas	.....	4. Cut pita bread in half forming 2 pockets. Place on 3 sheet pans. Bake 10 minutes or until warm and pliable.



INGREDIENTS	WEIGHTS	MEASURES		METHOD
				5. Place 1 fillet in each pita pocket. 6. Garnish with about 3 tbsp yogurt-cucumber sauce, 4 to 6 onion rings, $\frac{1}{4}$ cup shredded lettuce and 1 slice tomato. Serve immediately.

- NOTE:
1. In Step 1, 9 lb 12 oz ( $4\frac{3}{4}$  qt) prepared Tzatziki (Cucumber) Sauce may be used.
  2. In Step 2, 2 lb 4 oz onions, dry A.P. will yield 2 lb thinly sliced onions; 4 lb 5 oz lettuce A.P. will yield 4 lb shredded lettuce; 5 lb 13 oz tomatoes A.P. will yield 5 lb 11 oz sliced tomatoes.
  3. In Step 3, if convection oven is used, bake at 375°F. 9 to 11 minutes or until thoroughly heated on high fan, closed vent. In Step 4, bake at 325°F. 5 minutes or until warm and pliable on high fan, closed vent.
  4. In Step 3, fillets may be grilled on a 350°F. lightly greased griddle 6 minutes on each side or until thoroughly heated.
  5. In Steps 3 and 4, batch preparation should be used.
  6. In Step 6, sauce and garnishes may be placed on serving line for self service.

**GRILLED CHICKEN BREAST SANDWICH****Yield** 100 Portions**Pan Size** Griddle

() Pans 375° F.

**Each Portion** 1 Sandwich

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
277 cal	24 g	28 g	7 g	23 %	79 mg	173 mg	1 g	36 mg

**Ingredients**

CHICKEN BREAST, SKINLESS, BONELESS THAWED

**Weight**

25 lb

**Measure****Issue**

100 ea

NONSTICK COOKING SPRAY

1 2/3 oz

SANDWICH BUNS, SPLIT

6 7/8 lb

100 ea

LETTUCE, FRESH OPTIONAL

4 lb

4 1/3 lb

TOMATOES, FRESH OPTIONAL, SLICED

5 2/3 lb

5 3/4 lb

ONIONS, DRY, RED OPTIONAL, PEELED, SLICED 1/8 INCH

1 1/8 lb

1 1/4 lb

**Methods**

- 1 CCP: Wash chicken breasts thoroughly under cold running water, drain well.
- 2 Lightly spray grill with cooking spray. Grill breasts 8 minutes; lightly spray with cooking spray; turn; grill second side 7 to 8 minutes or CCP: an internal temperature of 165° F. or higher must be reached.
- 3 Place 1 breast on bottom half of bun.

**Methods**

- 4 CCP: Wash vegetables thoroughly in a clean, sanitized sink. Place lettuce leaf, 1 tomato slice and 1 onion slice over chicken; cover with top half of bun. Serve hot.

**Notes**

- 1 Serve with 2 tbsp. sauce. Use 1 Recipe Salsa (O00701), Dill Sauce (O02700), Honey Mustard Sauce (O02900), Horseradish Dijon Sauce (O02800), Herbed Mayonnaise (O02500), or Oriental (Sweet and Sour) Sauce (O02600), 1/2 Recipe Tomato Sauce (O01500), Barbecue Sauce (O00200) or Creole Sauce (O00500) may be used. 1/6 Recipe Marinara Sauce (O00400) may be used. 3/8 sauce recipe (Step 3) of Buffalo Chicken (L18300) or 2/3 sauce recipe (Step 2) of Cranberry Glazed Chicken (L19000) may be used.

**CHICKEN CAESAR ROLLUP SANDWICH****Yield** 100 Portions**Pan Size** Griddle**( ) Pans** 350° F.**Each Portion** 1 Sandwich

<b>Calories</b>	<b>Carb.</b>	<b>Protein</b>	<b>Fat</b>	<b>% Cal / Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Fiber</b>	<b>Calcium</b>
349 cal	46 g	26 g	6 g	16 %	51 mg	766 mg	5 g	202 mg

**Ingredients**

	<b>Weight</b>	<b>Measure</b>	<b>Issue</b>
TORTILLAS, FROZEN, WHEAT 10 INCH	12 3/8 lb		100 ea
CHICKEN BREAST, SKINLESS, BONELESS THAWED	17 lb		68 ea
NONSTICK COOKING SPRAY	1 1/2 oz		
ROMAINE, FRESH TRIMMED	8 lb		8 5/8 lb
TOMATOES, FRESH STEMMED, DICED 1/4 INCH	12 lb	1 3/4 gal	12 1/4 lb
DRESSING, CAESAR, FAT FREE	7 5/8 lb	3 1/4 qt	
CHEESE, GRATED, PARMESAN	1 1/4 lb	1 1/4 qt	

**Methods**

- 1 Wrap tortillas in foil; place in warm oven (150° F.) 15 minutes or until warm and pliable.
- 2 CCP: Wash chicken breasts thoroughly under cold running water. Drain well. Cut breasts into 1/2 inch cubes.
- 3 Lightly spray grill with cooking spray.

**Methods**

- 4 Grill chicken cubes 3 to 5 minutes while tossing intermittently; lightly spray with cooking spray as needed. CCP: Grill until lightly browned or an internal temperature of 165° F. or higher is reached. CCP: Hold at 140° F. or higher for use in Step 7.
- 5 CCP: Wash vegetables thoroughly in a clean, sanitized sink. Cut romaine into 1/2 inch strips.
- 6 Toss romaine, tomatoes, dressing and parmesan cheese. Place about 4 1/2 oz (3/4 cup) romaine mixture on warmed tortilla.
- 7 Distribute 2 oz (1/4 cup) chicken cubes over romaine mixture.
- 8 Roll up tortilla; wrap with parchment, wax paper or foil.

**GARDEN VEGETABLE WRAP****Yield** 100 Portions**Pan Size****( )** Pans ° F.**Each Portion** 1 Sandwich

<b>Calories</b>	<b>Carb.</b>	<b>Protein</b>	<b>Fat</b>	<b>% Cal / Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Fiber</b>	<b>Calcium</b>
205 cal	41 g	7 g	2 g	9 %	0 mg	490 mg	5 g	107 mg

**Ingredients**

TORTILLAS, FROZEN, WHEAT 10 INCH, THAWED

12 3/8 lb

100 ea

LETTUCE, FRESH, LEAF, GREEN TRIMMED

5 lb

5 3/8 lb

TOMATOES, FRESH STEMMED, DICED 1/4 INCH

6 lb

3 1/2 qt

6 1/8 lb

CARROTS, FRESH PEELED, COARSELY SHREDDED

3 1/8 lb

3 1/8 qt

3 3/4 lb

PEPPERS, SWEET, FRESH, GREEN STEMMED, SEEDED,  
CORED, DICED 1/4 INCH

3 1/8 lb

2 1/3 qt

3 3/4 lb

MUSHROOMS, FRESH TRIMMED, SLICED

3 1/8 lb

1 1/4 gal

3 3/8 lb

SQUASH, FRESH, SUMMER TYPE TRIMMED, DICED, 1/4  
INCH

3 1/8 lb

2 3/4 qt

3 1/4 lb

CUCUMBERS, FRESH PARED, DICED 1/4 INCH

3 1/8 lb

1 7/8 qt

3 1/4 lb

ONIONS, GREEN TRIMMED, SLICED 1/4 INCH

6 oz

2 cup

7 1/4 oz

DRESSING, CREAMY GARLIC, FAT FREE

5 1/3 lb

2 1/4 qt

**Methods**

- 1 Wrap tortillas in foil; place in warm oven (150° F.) or warmer 15 minutes or until warm and pliable.
- 2 CCP: Wash vegetables in clean, sanitized sink. Cut lettuce into 1/2 inch strips.
- 3 Toss lettuce, tomatoes, carrots, peppers, mushrooms, squash, cucumbers, green onions and dressing.
- 4 Place 5 oz (about 1 cup) vegetable mixture on warmed tortilla.
- 5 Roll up tortilla; wrap with parchment, wax paper, or foil.
- 6 CCP: Hold at 41° F. or less for service.

**Notes**

- 1 In Steps 3, 4, and 5, batch preparation methods should be used to prevent the lettuce from wilting and the tortillas from getting soggy.

**ROAST BEEF & CHEESE ROLLUP SANDWICH****Yield** 100 Portions**Pan Size** 18 x 26 in sheet pan

( 5) Pans ° F.

**Each Portion** 1 Sandwich

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
380 cal	34 g	29 g	16 g	37 %	63 mg	384 mg	1 g	225 mg

**Ingredients**

	Weight	Measure	Issue
SALSA PREPARED	15 3/8 lb	7 7/8 qt	
TORTILLAS, FROZEN, WHEAT 10 INCH	12 3/8 lb		100 ea
LETTUCE, FRESH LEAF, GREEN, TRIMMED	7 7/8 lb		8 5/8 lb
BEEF, OVEN ROAST, PRECOOKED PARTIALLY THAWED	12 1/2 lb		
CHEESE, MONTEREY JACK REDUCED FAT, SHREDDED	6 1/4 lb	5 1/2 qt	

**Methods**

- 1 Prepare 2 recipes Salsa (Recipe No. O00701). Keep chilled for use in Step 7.
- 2 Wrap tortillas in foil; place in warm oven (150° F.) or warmer 15 minutes or until warm and pliable.
- 3 CCP: Wash vegetables thoroughly in a clean, sanitized sink. Cut lettuce into 1/2 inch strips.
- 4 Slice beef thin, about 16 slices per pound.
- 5 Place 2 oz (2 slices) roast beef on warmed tortilla.



**Methods**

- 6 Evenly distribute 1 oz (2 tbsp) shredded cheese over beef.
- 7 Combine lettuce with salsa.
- 8 Distribute about 3 oz (3/4 cup) salsa and lettuce over beef and cheese.
- 9 Roll up tortilla; wrap with parchment, wax paper or foil.
- 10 CCP: Hold for service at 41° F. or less.

**Notes**

- 1 In Steps 5 thru 9 batch preparation methods should be used to prevent the lettuce from wilting and the tortillas from getting soggy.

**HOT ROAST BEEF & CHEESE ROLLUP SANDWICH****Yield** 100 Portions**Pan Size** 18 x 26 in sheet pan**( 5) Pans** ° F.**Each Portion** 1 Sandwich

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
380 cal	36 g	29 g	16 g	37 %	62 mg	384 mg	1 g	225 mg

**Ingredients**

SALSA PREPARED

**Weight****Measure****Issue**

15 3/8 lb

7 7/8 qt

BEEF, OVEN ROAST, PRECOOKED PARTIALLY THAWED

12 1/2 lb

18 lb

TORTILLAS, FROZEN, WHEAT 10 INCH

12 3/8 lb

100 ea

CHEESE, MONTEREY JACK REDUCED FAT, SHREDDED

6 1/4 lb

5 1/2 qt

**Methods**

- 1 Prepare 2 Recipes Salsa (Recipe No. 000701). Keep chilled for use in Step 5.
- 2 Slice beef thin, about 16 slices per pound. Hold at 140° F. or higher for use in Step 2.
- 3 Place 2 oz (2 slices) roast beef on tortilla.
- 4 Evenly distribute 1 oz (2 tbsp) shredded cheese over beef.
- 5 Distribute about 2 oz (1/4 cup) salsa over beef and cheese.
- 6 Roll up tortilla; wrap with foil sheet. Place 20 rollups on each sheet pan.

**Methods**

7 Bake 30 to 35 minutes or until cheese is melted; CCP: Keep warm at 140° F. or higher for service.

**Notes**

1 In Step 6, if a convection oven is used, bake at 325° F. 20 minutes or until cheese is melted on high fan, closed vent; keep warm until served.

**JAMAICAN JERK CHICKEN SANDWICH****Yield** 100 Portions**Pan Size** 18 x 26 in sheet pan

( 6) Pans 375° F.

**Each Portion** 1 Sandwich (5 oz)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
307 cal	25 g	31 g	8 g	25 %	90 mg	418 mg	1 g	47 mg

**Ingredients**

	Weight	Measure	Issue
TROPICAL FRUIT SALSA, PREPARED		8 3/4 qt	
PEPPER, BLACK	2 5/8 oz	2/3 cup	
ONION POWDER	2 1/2 oz	2/3 cup	
SALT	2 1/8 oz	3 1/3 tbsp	
RED PEPPER, GROUND	2 oz	2/3 cup	
NUTMEG, GROUND	1 1/3 oz	1/3 cup	
ALLSPICE, GROUND	1 1/8 oz	1/3 cup	
PEPPER, RED, CRUSHED	1 oz	1/3 cup	
THYME, GROUND	3/4 oz	1/3 cup	
JUICE, LIME, FROZEN, UNSWEETENED	1 1/8 lb	2 cup	
CHICKEN BREAST, SKINLESS, BONELESS TEMPERED	25 lb		100 ea
NONSTICK COOKING SPRAY	1 oz		
ROLL, FRESH, KAISER	12 1/2 lb		100 ea

**Methods**

- 1 Prepare 1 recipe Tropical Fruit Salsa (Recipe No. O03000). Cover; CCP: Refrigerate product at 41° F. or lower for use in Step 8.
- 2 Combine black pepper, onion powder, salt, ground red pepper, nutmeg, allspice, crushed red pepper and thyme. Stir until well blended.
- 3 Add lime juice to spices. Mix until smooth paste is formed.
- 4 CCP: Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 5 Add jerk paste to chicken. Mix well to evenly distribute paste mixture.
- 6 Lightly spray sheet pans with cooking spray. Place 17 chicken breasts on each pan.
- 7 CCP: Bake 40 to 45 minutes or until internal temperature reaches 165° F. or higher. Make sandwiches immediately or CCP: Hold for service at 140° F. or higher.
- 8 Split rolls. Place chicken breast on bottom of roll. Cover with top. Serve immediately with 2 oz (1/4 cup) tropical fruit salsa.

**MEXICAN BEEF WRAP****Yield** 100 Portions**Pan Size** Steam Jacketed Kettle

() Pans ° F.

**Each Portion** 1 Wrap (6.5 oz)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
321 cal	31 g	23 g	14 g	36 %	50 mg	421 mg	3 g	140 mg

**Ingredients**

BEEF, GROUND 90% LEAN

**Weight**

20 lb

**Measure****Issue**

TOMATOES, CANNED, DICED

8 lb

3 3/4 qt

CORN, FROZEN, WHOLE KERNEL

4 1/4 lb

3 3/4 qt

PEPPERS, SWEET, FRESH, GREEN STEMMED, SEEDED,  
CORED, CHOPPED

2 3/4 lb

8 1/4 cup

3 3/8 lb

ONIONS, DRY PEELED, CHOPPED

2 3/4 lb

8 1/4 cup

3 1/8 lb

TOMATO PASTE

1 3/4 lb

3 cup

VINEGAR

1 1/4 lb

2 1/4 cup

SALT

2 1/8 oz

3 1/3 tbsp

CHILI POWDER

1 3/4 oz

6 2/3 tbsp

GARLIC POWDER

1 oz

3 1/3 tbsp

CUMIN, GROUND

7/8 oz

3 1/3 tbsp

PEPPER, BLACK

3/4 oz

3 1/3 tbsp

**Ingredients**

	Weight	Measure	Issue
RED PEPPER, GROUND	1/8 oz	2 tsp	
TORTILLAS, FROZEN, WHEAT 10 INCH, THAWED	12 3/8 lb		
CHEESE, MONTEREY JACK REDUCED FAT, SHREDDED	3 1/8 lb	3 1/8 qt	

**Methods**

- 1 In a steam jacketed kettle, cook beef until beef loses its pink color, stirring to break apart. Drain off liquid and excess fat. CCP: Temperature must reach 155° F. or higher.
- 2 Add tomatoes, corn, peppers, onions, tomato paste, vinegar, salt, chili powder, garlic powder, cumin, black pepper and red pepper to beef. Stir well.
- 3 Bring to a boil; reduce heat; simmer, uncovered, 35 to 40 minutes or until sauce has reduced and meat mixture is a moderately dry, packable consistency, stirring occasionally. Remove to serving pans. CCP: Hold for service at 140° F. or higher.
- 4 Wrap tortillas in foil; place in warm oven (150° F.) or warmer 15 minutes or until warm and pliable.
- 5 Place 4 1/4 oz (1/2 cup) beef mixture in the center of warmed tortilla.
- 6 Evenly distribute 1/2 oz (1 tbsp) shredded cheese over beef.
- 7 Fold in sides of tortilla, roll up burrito style; wrap with parchment, wax paper or foil.

**Notes**

- 1 In Steps 4 through 7, batch preparation methods should be used to prevent tortillas from getting soggy.



**MEXICAN TURKEY WRAP****Yield** 100 Portions**Pan Size** Steam Jacketed Kettle

( ) Pans ° F.

**Each Portion** 1 Wrap (6.5 oz)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
282 cal	31 g	22 g	10 g	29 %	54 mg	439 mg	3 g	147 mg

**Ingredients**

	Weight	Measure	Issue
TURKEY, GROUND THAWED	20 lb		
TOMATOES, CANNED, DICED	8 lb	3 3/4 qt	
CORN, FROZEN, WHOLE KERNEL	4 1/4 lb	3 3/4 qt	
PEPPERS, SWEET, FRESH, GREEN STEMMED, SEEDED, CORED, CHOPPED	2 3/4 lb	8 1/4 cup	3 3/8 lb
ONIONS, DRY PEELED, CHOPPED	2 3/4 lb	8 1/4 cup	3 1/8 lb
TOMATO PASTE	1 3/4 lb	3 cup	
VINEGAR	1 1/4 lb	2 1/4 cup	
SALT	2 1/8 oz	3 1/3 tbsp	
CHILI POWDER	1 3/4 oz	6 2/3 tbsp	
GARLIC POWDER	1 oz	3 1/3 tbsp	
CUMIN, GROUND	7/8 oz	3 1/3 tbsp	
PEPPER, BLACK	3/4 oz	3 1/3 tbsp	

**Ingredients**

	<b>Weight</b>	<b>Measure</b>	<b>Issue</b>
RED PEPPER, GROUND	1/8 oz	2 tsp	
TORTILLAS, FROZEN, WHEAT 10 INCH, THAWED	12 3/8 lb		100 ea
CHEESE, MONTEREY JACK REDUCED FAT, SHREDDED	3 lb	3 1/8 qt	

**Methods**

- 1 In a steam jacketed kettle, cook turkey until turkey loses its pink color (CCP: 165° F. or higher), stirring to break apart. Drain off liquid and excess fat.
- 2 Add tomatoes, corn, peppers, onions, tomato paste, vinegar, salt, chili powder, garlic powder, cumin, black pepper and red pepper to turkey. Stir well.
- 3 Bring to a boil; reduce heat; simmer, uncovered, 35 to 40 minutes or until sauce has reduced and meat mixture is a moderately dry, packable consistency, stirring occasionally. Remove to serving pans. CCP: Hold for service at 140° F. or higher.
- 4 Wrap tortillas in foil; place in warm oven (150° F.) or warmer 15 minutes or until warm and pliable
- 5 Place 4 1/4 oz (1/2 cup) turkey mixture in the center of warmed tortilla.
- 6 Evenly distribute 1/2 oz (1 tbsp) shredded cheese over turkey.
- 7 Fold in sides of tortilla, roll up burrito style; wrap with parchment, wax paper or foil.

**Notes**

- 1 In Steps 4 through 7, batch preparation methods should be used to prevent tortillas from getting soggy.

**CRUNCHY VEGETABLE BURRITO****Yield** 100 Portions**Pan Size****( ) Pans ° F.****Each Portion** 1 Sandwich

<b>Calories</b>	<b>Carb.</b>	<b>Protein</b>	<b>Fat</b>	<b>% Cal / Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Fiber</b>	<b>Calcium</b>
280 cal	51 g	15 g	4 g	13 %	10 mg	371 mg	5 g	197 mg

**Ingredients**

YOGURT, FAT FREE

**Weight****Measure****Issue**

6 1/2 lb

2 7/8 qt

SALAD DRESSING, FAT FREE RANCH

4 2/3 lb

2 qt

GARLIC POWDER

5/8 oz

1 2/3 tbsp

CHILI POWDER

1/2 oz

1 2/3 tbsp

CUMIN, GROUND

1/3 oz

1 1/3 tbsp

BEANS, KIDNEY, CANNED DRAINED

9 1/4 lb

5 7/8 qt

13 1/2 lb

POTATO, SWEET, FRESH PARED, COARSELY SHREDDED

4 1/2 lb

1 gal

5 5/8 lb

TOMATOES, FRESH STEMMED, DICED 1/2 IN

4 1/2 lb

3 qt

4 3/4 lb

BROCCOLI, FRESH TRIMMED, 1" FLORETS, 1/4 " DICED  
STEMS

3 5/8 lb

4 1/2 qt

5 7/8 lb

ONIONS, GREEN TRIMMED, SLICED 1/4"

1 lb

5 1/3 cup

1 1/4 lb

PEPPERS, JALAPENO DRAINED, CHOPPED

12 3/4 oz

1 1/2 cup

1 3/4 lb

TORTILLAS, FROZEN, WHEAT 10"

12 3/8 lb

100 ea

**Ingredients****Weight****Measure****Issue**

CHEESE, MONTEREY JACK REDUCED FAT, SHREDDED

3 1/4 lb

3 1/4 qt

**Methods**

- 1 Combine yogurt, ranch dressing, garlic powder, chili powder and cumin. Blend well. CCP: Refrigerate product at 41° F. or lower.
- 2 CCP: Wash vegetables thoroughly in a clean, sanitized sink. Combine kidney beans, sweet potatoes, tomatoes, broccoli, green onions and jalapeno peppers.
- 3 Toss vegetables with dressing until well coated. CCP: Refrigerate product at 41° F. or lower.
- 4 Wrap tortillas in foil; place in warm oven (150° F.) or in a warmer 15 minutes or until warm and pliable.
- 5 Place 5 1/2 oz (about 2/3 cup) vegetable mixture on warm tortilla. Top with 1/2 oz (2 tbsp) cheese. Spread evenly in center of tortilla. Fold up sides of tortilla; fold up front of tortilla to cover filling; roll tightly to back of tortilla like a burrito; wrap with parchment, wax paper or foil.
- 6 CCP: Hold for service at 41° F. or lower.

**Notes**

- 1 In Step 2, 3 cups (1 lb) chopped red onions (1 lb 1 oz A.P.) may be used for green onions.
- 2 In Step 5, 3 lb 4 oz shredded reduced fat cheddar cheese may be used.
- 3 In Step 5, batch preparation method should be used to prevent the tortillas from getting soggy.
- 4 In Step 5, 9 inch by 14 inch parchment, wax paper or foil sheet may be used.
- 5 Vegetable filling may be offered on the salad bar or as an entrée salad.

**VEGETARIAN HEARTY BURGER****Yield** 100 Portions**Pan Size** 18 X 26 INCH SHEET PAN

( 4) Pans 400° F.

**Each Portion** 1 Patty (3.35 oz)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
343 cal	41 g	17 g	13 g	34 %	25 mg	512 mg	3 g	176 mg

**Ingredients**

	Weight	Measure	Issue
EGG WHITES, FROZEN THAWED, SLIGHTLY BEATEN	7 1/2 lb	3 1/2 qt	
CHEESE, MOZZARELLA, PART SKIM SHREDDED	4 1/2 lb	4 1/2 qt	
ONIONS, DRY PEELED, MINCED	3 3/8 lb	8 1/4 cup	
SOY SAUCE	15 1/4 oz	1 1/2 cup	
ROLLED OATS, QUICK COOKING	4 3/8 lb	6 1/4 qt	
WALNUTS, SHELLLED FINELY CHOPPED	1 3/4 lb	1 1/2 qt	
GARLIC POWDER	2 3/8 lb	1/2 cup	
SAGE, GROUND	1/4 oz	1/4 cup	
SANDWICH BUNS, SPLIT	6 7/8 lb		100 ea

**Methods**

- 1 CCP: Thaw egg whites under constant refrigeration at unit temperature of 41° F. or lower. Place egg whites, cheese, onions, and soy sauce in mixer bowl. Using dough hook, mix on low speed 1 minute or until well blended.
- 2 Add oats, walnuts, garlic powder and sage; mix on low speed 1 minute. Scrape down sides; continue mixing 30 seconds, or until well blended. CCP: Refrigerate product at 41° F. or lower. Refrigerate mixture at least one hour to allow mixture to absorb moisture.
- 3 Shape 100 3 1/2 oz balls (1 scant No. 8 scoop). Place 20 balls on each sheet pan. Cover with parchment paper; flatten into burgers by pressing down with another sheet pan to a thickness of 1/2 inch. Mixture will be very moist and fragile. CCP: Refrigerate at 41° F. or less until ready to grill.
- 4 Grill burgers on lightly-greased griddle 6 minutes on each side or until golden brown. CCP: 140° F. or higher.
- 5 Serve on buns. CCP: Hold for service at 140° F. or higher.



**Notes**

- 1 In Step 1, 7 oz (2 cups) dehydrated onions may be used.
- 2 In Step 4, oven method: Place 25 burgers on 4 lightly sprayed sheet pans (18 x 26 inches). Bake in 400° F. oven 25-30 minutes or in 350° F. convection oven 15-20 minutes, or until golden brown, on high fan, open vent.

**BAKED TURKEY MELT****Yield** 100 Portions**Pan Size** Sheet Pan

(4) Pans 375° F.

**Each Portion** 1 Sandwich

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
380 cal	34 g	28 g	14 g	34 %	77 mg	513 mg	1 g	202 mg

**Ingredients**

	Weight	Measure	Issue
TURKEY, GROUND THAWED	25 1/2 lb		
PEPPERS, SWEET, FRESH, GREEN SLICED (OPTIONAL)	2 lb		3 1/2 lb
TOMATOES, FRESH SLICED (OPTIONAL)	2 lb		2 1/4 lb
ONIONS, DRY PEELED, CHOPPED	2 3/4 lb	2 qt	3 lb
PARSLEY, FRESH CHOPPED	3 1/2 oz	1 2/3 cup	3 3/4 oz
BREAD CRUMBS, DRY	3 1/4 lb	3 1/4 qt	
SALT	1 1/4 oz	2 tbsps	
GARLIC POWDER	1 oz	1/4 cup	
PEPPER, WHITE, GROUND	1/2 oz	2 tbsps	
WORCESTERSHIRE SAUCE	5/8 oz	1 cup	
MUSTARD FLOUR	1/2 oz	2 tbsps	
CHEESE, MOZZARELLA, PART SKIM	3 lb		
ROLL, BREAD, FRESH, HAMBURGER, DOUBLE SLICE			100 ea

**Methods**

- 1 CCP: Thaw turkey under constant refrigeration at unit temperature of 41° F. or lower.
- 2 CCP: Wash vegetables thoroughly in a clean, sanitized sink. Reserve tomatoes and peppers for use in Step 7 (optional).
- 3 Combine turkey, bread crumbs, onions, parsley, salt, garlic powder, pepper, Worcestershire sauce, and mustard; mix thoroughly.
- 4 Shape into patties 1/2 inch thick weighing approximately 5 oz each.
- 5 Place on sheet pans. Bake at 375° F. for 30 minutes or in a 325° F. convection oven 20-25 minutes on high fan, open vent. CCP: Internal product temperature must reach 165° F. or higher.
- 6 Place a .5 oz slice of low fat mozzarella cheese on top of each patty and melt in oven. CCP: Hold for service at 140° F. or higher. Serve patty on a hamburger bun.
- 7 Garnish with slice of fresh green sweet pepper or tomato (optional).